To

Josephine Terrill

from

May Owens Kinsey

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Yours very sincerely
Frances E. Owens.

MRS. OWENS'
COOK BOOK
AND
USEFUL HOUSEHOLD HINTS.

"Economical household management and the mysteries of the kitchen are as truly a part of domestic culture as are music, decorative art and the etiquet of the drawing room."

REVISED AND ILLUSTRATED.
ONE HUNDRED AND FOURTH THOUSAND.

By MRS. FRANCES E. OWENS.

TO WHICH HAS BEEN ADDED A
FARMERS' DEPARTMENT
CONTAINING MUCH VALUABLE INFORMATION.

AND THERE HAS STILL FURTHER BEEN ADDED CHAPTERS ON LUNCHES AND LUNCHEONS, POTENTIAL ENERGY OF FOOD, CHAFING DISH COOKERY, AND TRANSLATIONS OF FRENCH TERMS IN MODERN MENUS.

CHICAGO:
F. E. OWENS,
6241 Kimbark Avenue,
1903

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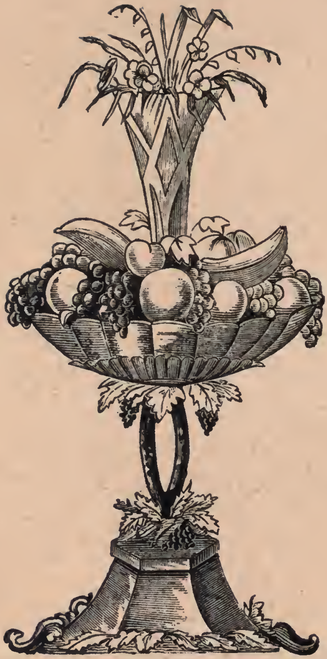
By
MRS. FRANCES E. OWENS.

To those Untiring Workers,
who, with True Nobility, add to the
Responsibilities of Wives and Mothers
the Perplexing Cares of Housekeeping
(whose anxious labors I have shared)
I Respectfully Dedicate this Book,
with the Fond Hope that it will Help
Lighten their Burdens.



PREFACE.

Every housewife has a notably good way of doing certain things. When it became known that this book was being compiled, letters came to the editor from friends living in all sections, containing choice cooking recipe. and hints for the household, culled from practical, everyday experiences In many cases, the writers collected from their immediate friends, thus adding to their list. The province of this book, then, is to present a large number of these successes in a desirable form for daily reference. The different departments will be found sufficiently elaborate for almost any occasion in domestic life. For the special benefit of our sisterhood who unite the qualities of wives, mothers and housemaids, the easiest way has been selected, whenever a choice could be made, with that end in view.

The housewife whose means are unrestricted need not study little, harrowing details, trying to make one dollar do duty for five in providing for her table. But the masses must count their pennies and tighten their purse-strings when tempted to indulge the appetite beyond a prescribed limit. There are suggestions in these pages which, if carried out, will vary a bill of fare and make it pleasing to the eye and appetizing to the palate, at the smallest possible outlay of money.

In the section devoted to "Hash" there are directions for using up remnants of food that will go very far towards furnishing the bulk of one meal per day to a family. These dishes are palatable, too, and very distinct from the often tasteless commodity known by that name.

The inexpensive Cake recipes in this book are good in every case, and the cakes, if eaten fresh, are as satisfactory as the more expensive ones. It is to be hoped they will be given a fair trial before being frowned upon. It was not the original purpose to introduce elaborate dishes; but as all families on special occasions require such, there are some interspersed.

"THE LAUNDRY" hints, if acted upon, will add years to the lives of our women who toil. This is actual knowledge. A woman with a house full of little ones, having but two hands to do the work which would give employment to six, must husband her strength if she would be spared to her children. It is worse than folly to devote ten hours to a task which may be accomplished in five. These aids will make that difference. Give them one month's trial, and the old ways will belong to the dead past, never to be revived.

The letter, "An Old Citizen to a Young Wife," is from the pen of the well-known author and poet, MR. JOHN MCGOVERN.

The recipes in this book are National, having been gleaned from the extreme East, West, North and South, as well as from intermediate points.

In submitting this book to the public, it remains only to say that the most painstaking care has been exercised, and many months time devoted to the work, and it is hoped it will prove beneficial and eminently satisfactory to the busy housewife.

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TABLE OF CONTENTS.

A. to C.

Almonds........219 and 318
An Old Citizen's Letter.377
Ants—To Destroy......475
Baking Powder.........152
Bed-bug Poison.........457
Bills of Fare............389
Biscuit.............160-162
Blanc-Mange.......285-288
Bread.................149
Buns...................160
Cake...............217-284
Candy-Making......393-397
Canning Fruits......318-321
Caramel for Coloring.....11
Care of Beds........420-426
Care of Lamps......426-427
Catsups................126
Cements........457 and 476
Cereals. 171-172
Charlotte Russe..........295
Cheese.............282-283
Cheese Cakes...........284
Children's Party.........392
Chocolate...............309
Clams................45-46
Clarifying Soup..........12
Clarifying Sugar........333
Cleaning House.....451-454
Cochineal Coloring......219
Cocoa..................309
Coffee 305-308
Colored Plates Described381
Crackers...............168
Creams............289-293
Croquettes.............107
Croutons................10
Cutting up Meats....459-462
Carving Meats......398-401
Curry Powder 111

C. to I.

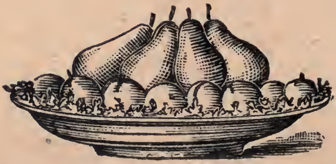
Custards...............294
Delmonico..............302
Digestion of Food.......446
Dinner Etiquet..........384
Diseases of Animals.463-470
Drying Fruits...........342
Dumplings 188
Dyes 439-442
Egg Balls................10
Eggs..................63-67
Entertainments.....359-360
Extracts.............. .222
Filling for Cake.....247-248
Fire Kindlers...........458
Fish.................29-36
Floating Island.........294
Fondu..................282
Food in Season..........448
Forcemeat Balls..........10
Fresh Fruits........315-318
Fritters 193
Frogs 62
Frosting 223-224
Fruit Sauce 322-326
Fruit Butters...........341
Furniture Polish 450-457
Game............... .49-62
Garnishes..............117
Gems...................166
Glue...................457
Griddle cakes.......162-163
Hash 103
Heating the Oven.......220
Herbs...................111
Hints to the Invited.....387
Honey..................298
Ice Cream..............300
Ices 303
Index..............481-500

I. to Q.

Indigestible Foods......447
Ink.....................458
Invalid Cookery.....401-407
Jams...............338-339
Jellies.............326-332
Kalsomine 455
Laundry............427-438
Lard—To Render.......102
Lime-water.............152
Lunches 360
Marmalades 339-340
Meats...............79-102
Melons..................317
Meringues..............296
Mothers, Save Yourselves409
Moths and Roaches......457
Muffins 164
Mush 172
Noodles 11
Nursery Hints.......407-411
Oil-Cloths—To Clean....457
Omelets...............67-68
Paste 457
Pickles............343-355
Picnics 359
Pies 174
Pones....................158
Poultry...............69-78
Preserves...........332-338
Puddings...........197-216
Puffs.....................167
Quajada..................283

R. to Y.

Remedies 411-420
Road-Making.......471-474
Rolls...............159-160
Rusk.....................159
Salads 119
Sandwiches..............170
Sauces....................111
Sausage............101-102
Set Table Described 383
Shell-Fish...........37-48
Sherbets 302
Shortcakes..............191
Soaps..............436-438
Soups..................8-28
Soup Powder..............12
Souffle Vanilla..........288
Steaming Food...81 and 221
Substitutions 152
Summer Drinks.....309-314
Syllabub................293
Tea.......................308
Terrapin...................62
Toast...............169-170
Toilet Articles......443-444
Trifle....................297
Vegetables.........129-148
Vinegar............356-358
Waffles 167
Weights and Measures...151
Welsh Rarebit..........283
Whitewash..............454
Yeast.....................153



Soup.

HINTS FOR SOUPS. FISH. GAME. CHICKEN.
GUMBO. MEAT. VEGETABLE.

HINTS FOR SOUPS.

CROUTONS. FORCE-MEAT BALLS. GERMAN SOUP-BALLS.
EGG BALLS. NOODLES. CARAMEL. BROWNED FLOUR.
COLORING. SOUP POWDER. TO CLARIFY. STOCK OR BROTH.

BEEF is considered the best soup-meat for a stand-by; but I subjoin recipes that include other kinds, all of which will be found palatable. It is well to keep a stock-pot of meat broth on hand for soups. Any bits of bones or trimmings, the bones from roasts, the tough ends from porter-house steaks, or the cold bits of cooked meats, or fowls, should be put into it, and when cooked done the broth should be strained through a colander, and into an earthen vessel, for future use. Do not cook vegetables in the stock, as they will cause it to sour. Soup-stock may be made the basis of almost any kind of soup—macaroni, vermicelli, different vegetables, rice, or noodle. Keep it in a cool place; take off the fat that rises.

To dry parsley or celery, put in a slow oven; watch, and when dry rub lightly to take out stems, and cork up tightly in a bottle for gravies or soups.

Sassafras leaves, dried and powdered, are sometimes used in Gumbo soup. A large spoonful to a pot of beef soup, put in a few minutes before taking from the fire, improves it.

If soups or sauces, or beef tea, have an excess of fat, lay a piece of coarse brown wrapping paper or blotting paper on top, and it will absorb the fat. Lift the paper, and the liquid will run off. Repeat operation until freed sufficiently.

If soup is over-salted, add a teaspoon of sugar and a tablespoon of vinegar, and it will help to modify it.

Catsups and different sauces are added to soups, according to the taste of families.

A quart of water and a teaspoon of salt is about the right proportion to a pound of meat.

The soup recipes credited to Miss Corson were procured direct from her by the writer, while in attendance at her course of Demonstrative Lessons in Cookery. They are published with the full consent of Miss Corson. The writer has tested them with much satisfaction.

CROUTONS.

Cut bread free from crusts, half an inch square. Fry in smoking hot fat. Keep on a plate, unless served immediately. Serve in pea soup.

EGG BALLS.

Yolks of 4 hard-boiled eggs mashed fine with the yolk of 1 raw egg and a teaspoon of flour. Season with a pinch of pepper, half a teaspoon of salt, and a sprinkling of parsley. Make into balls half the size of a thimble and boil in clear water for two minutes. Add to the soup when ready to serve.

FORCE-MEAT BALLS.

Take bits of cooked meat or fowl ; mince fine, season well, and bind together with an egg. Roll in cracker or bread crumbs, and fry in hot lard in balls the size of the yolk of an egg.

GERMAN SOUP-BALLS.

Mix together butter and cracker crumbs into a firm round ball. Drop into the soup a very short time before serving. Very nice for chicken broth.

NOODLES.

Take one egg, a pinch of salt, half an egg-shell full of water. Stir in all the flour it will take; roll as thin as you possibly can; hang over a chair-back on a napkin to dry. Then roll up like jelly-cake and slice off as thin as a wafer. They will cook in 15 or 20 minutes.

CARAMEL.

Caramel for coloring soups is made by putting a tablespoon of sugar and a pinch of salt in a dry saucepan over the fire. Stir constantly till it is slightly burnt. When very dark brown, pour in less than a teaspoon of water. Keep stirring, and gradually add a cup of water. See that the sugar is all dissolved. This gives a rich color, and is better than browned flour.

BROWNED FLOUR.

Put a pint of flour in a skillet or saucepan over a moderate fire. Stir constantly with a small wooden paddle, if you have one, until it is a dark brown, and do not let it burn. Put it away in a covered vessel and use it for soups, gravies, or sauces. It requires fully half as much more to thicken with, than of unbrowned flour.

TO COLOR SOUPS.

AMBER.

As soon as the scum has been taken off, put in grated carrot.

BROWN.

Use caramel or browned flour.

GREEN.

Pound the leaves of spinach, or use the green leaves of celery or parsley. Put this in five minutes before taking up. Okra also gives a green color.

SPINACH-GREEN.

For coloring various dishes green, take a quart of spinach, wash and clean carefully; pound in a mortar to extract the juice. Then put all through a fine sieve. Put the juice in a stewpan or basin. Place this in a vessel of boiling water till it sets. It should not boil. Then put it into a sieve that the water may drain from it, and the clear green will be left for coloring. This may also be dried for future use.

RED.

Take the pulp and juice of ripe tomatoes.

FOR WHITE

soups use none but white vegetables; for thickening use rice, pearl barley, vermicelli, or macaroni.

SOUP POWDER.

Take an ounce of as many of the following ingredients as can be procured: Thyme, basil, sweet marjoram, summer savory, dried lemon peel, celery seeds, two ounces of dried parsley. Dry, pound, sift, and bottle it tight for use.

Mushrooms can be dried in a warm oven and reduced to a powder with a little mace and pepper, and kept for seasoning soups or gravies.

TO CLARIFY SOUP.

Miss Juliet Corson.

Skim off the cold fat that is at the top. Put in the bottom of a saucepan for each quart of soup-stock the white and shell of one egg and one tablespoon of water; mix, and then pour the soup on. Set the saucepan on the fire, and let boil very slowly. As the soup heats, the white will harden, and the egg will rise to the surface together with the blood and cloudiness that remain in the soup. Let boil slowly until the under portion is very clear; then strain through a towel laid in a colander.

SOUP STOCK, OR BROTH.

Miss Juliet Corson.

For clear soup leave the vegetables whole, simply peeling them. This gives all the flavor, without the cloudiness arising from the vegetables cut up. Use the neck of beef, one pound of meat or bone for each quart of soup. Have the meat cut from the bone in a solid piece, to serve afterward; crack the bone and put in the bottom of the soup-kettle, the meat and the bone, then add cold water. Place over the fire to heat gradually; as it boils, the blood and albumen will rise. For clear soup, this must be skimmed off. It is never necessary to wash meat if it comes from a clean market; it detracts from its flavor and nutriment. Add a carrot, turnip, and an onion for 3 or 4 quarts. Stick six or eight cloves in the onion; salt and pepper lightly; add a bouquet or fagot of herbs; a small bunch of parsley (two tablespoons), take the roots if you wish the green for a garnish; the green stalk of celery is nice to add. A sprig of any kind of dried sweet herb, except sage, and one bay leaf. A single leek may be used instead of the onion. If wished for the gelatinous property, a knuckle of veal may be added to the soup stock. Cook slowly two hours after adding the vegetables; that time will secure the flavor. If cooked longer, it will assume a jellied consistency. Strain through a sieve, or through a folded towel laid in a colander into an earthen vessel, not in metal. When cold, remove the fat that rises. This soup is perfectly clear.

N.B.—If it is desired to have it very light-colored, use veal instead of beef. A calf's foot, the skin from the head, or an old fowl may be used with good results in this stock.

If very rich soup is wished for, use only a pint of water to each pound of meat. The flesh of old animals contains more osmazome than that of the young. It is this property that gives flavor and perfume to the stock. Brown meat contains more than white, and the brown is more fragrant. The osmazome reaches its height by roasting. So that the remnants of roasts give a good flavor to stock.—AUTHOR.

* * *

FISH SOUPS.

OYSTER. *CLAM.* *LOBSTER.* *FISH.*

OYSTER SOUP.

One quart large fresh oysters. Take liquor and 1½ pints water; boil and skim off carefully the scum that rises; then add 2 or 3 quarts fresh milk; put in 1 dozen oyster crackers rolled very fine; 2 large spoons of butter; season lightly with salt. As soon as this becomes boiling hot, put in oysters. When it begins to boil, take up at once. Many persons prefer oyster soup without milk. The mode of cooking is the same, except that more butter should be used, and water instead of milk.

CLAM SOUP.

Take 50 large clams and chop fine. To their liquor add 3 quarts of water, and boil. Add the clams, and cook from 3 to 5 minutes. Mix ½ cup of butter with same quantity of flour very smoothly and stir into the soup with a quart of fresh milk. Add salt and pepper to taste. Set on back of stove and stir in 4 well-beaten eggs, and it is ready to serve. Add more butter if wanted richer.

LOBSTER SOUP.

Take a large lobster from the shell after it is boiled; cut small and mix it with 3 rolled soda crackers. Into a stewpan put a quart of milk and a quart of water with a pod of red pepper, and salt to taste. When boiling hot, add the lobster, and the green inside if liked, and a full cup of butter, and boil 10 minutes. Serve hot.

PEPPER-POT.

Take fish, flesh, and fowl, as nearly equal parts as you can get. Cut up small some lean mutton or beef, any fish, or the meat from a lobster, and a chicken or other fowl cut into joints. A tablespoon of rice and other vegetables that may be fancied. Pour over sufficient water and simmer slowly. Skim it well. When well cooked, season with cayenne pepper and salt to taste.

PUREE OF FISH, OR CREAM SOUP OF FISH.

Miss Juliet Corson.

A pound of cold boiled fish will make about 2 quarts of soup. It must be rubbed through a fine sieve. For each quart take a tablespoon of butter, same of flour, mix smooth in a saucepan over the fire and add a quart of milk, or milk and water; then add the sifted fish. Any game or vegetable soup may be made the same way.

BROWN FISH SOUP.

Any kind of fish will answer; cut in small pieces; roll in flour and brown in some olive oil or butter in a saucepan; cover with hot water. Season with salt and pepper, and boil slowly for about 15 minutes. See that there is plenty of water. One pound will make a quart of soup. A clove of garlic may be added.

CATFISH SOUP.

Take 2 large or 4 small catfish. Clean well, cut off the heads, skin them. Cut them in 3 pieces, put into a soup-kettle with 1 pound of lean bacon, a sliced onion, a bunch of minced parsley, salt to taste, and water sufficient, and cook till the fish are tender, but not broken. Add to the yolks of 4 eggs a tablespoon of butter, 2 of flour, and a cup of milk. Mix and add to the soup. Pepper if liked.

GAME SOUPS.

GAME. GREEN TURTLE. RABBIT. PARTRIDGE.

A GOOD GAME SOUP.

In the game season, a good soup may be prepared at very little expense, and by using the remnants of different dishes a very agreeable flavor will be imparted. Take the legs and bones, break up, and boil in some broth for an hour, putting in all the meat from the breasts of birds left over. Boil 4 or 5 turnips and mash them fine. Then pound the meat up fine and pass through a fine sieve. Put the broth a little at a time through the sieve. Heat it all up together in the soup-kettle. Do not boil. Mix the yolks of 3 or 4 eggs with ½ a pint of cream. Stir into the soup and remove just as it comes to a boil, as boiling curdles it.

GREEN TURTLE SOUP.

Chop the entrails (some cooks do not use the entrails), bones, and coarse parts of the turtle meat, and put into a gallon of water, with a bunch of sweet herbs, 2 onions, pepper and salt. This must cook slowly but constantly for 4 hours. In the meantime simmer the fine parts of the turtle and the green fat for 1 hour in ½ gallon of water. This must be added to the above soup after straining the latter, at the end of the 4 hours' boiling. Thicken slightly with browned flour, then simmer all together for another hour. If there are eggs in the turtle boil them alone in clear water for 3 or 4 hours and add to the soup before serving. If not, use force-meat balls. At the last add the juice of 1 lemon. For the force-meat balls, take the yolks of 2 hard-boiled eggs, rubbed fine with 6 tablespoons of chopped turtle meat, 1 tablespoon of butter and, if you have it, a little liquor of oysters. Season with mace, a pinch of cayenne, ½ a teaspoon of white sugar. Bind together with a raw egg. Roll into small balls dip into beaten egg, then in rolled cracker, fry in butter, and drop into the soup as before directed.

BROWN RABBIT SOUP.

Cut at the joints, dip in flour and fry in butter until a nice brown, and put into a soup-kettle. Add 3 onions, also fried brown. To 2 large rabbits allow fully 3 quarts water. Pour it over boiling hot. Add a teaspoon of salt ; skim frequently and carefully until it looks clear. Add a sprig of parsley, 3 or 4 carrots, and season with whole peppercorns. Boil gently for half a day. Season more highly if necessary. Strain, let cool, skim off the fat. Heat it afresh for serving, and send to the table with croutons.

RABBIT SOUP.

Sometimes rabbits or hares will be found very tough. They can then be made into soup that is excellent. Crack the bones of 2 rabbits and boil with 1 pound of ham or salt pork cut up small. Chop 3 small onions and put in, with a bunch of sweet herbs. Stew in 3 quarts of water slowly for 3 hours. Season and strain. Thicken slightly with browned flour, wet with cold water. Add tablespoon of catsup and teaspoon of Worcestershire or some other kind of sauce.

PARTRIDGE SOUP.

Clean 3 partridges, dredge them with flour and roast until they are half done, basting frequently. Take the flesh from the breasts and put aside. Joint the remainder of the birds, and stew gently in 3 quarts of strong beet broth for 2 hours. Strain, and let cool. Press the meat from the bones. Then take all of the meat, including the breasts, mince fine, and pound smooth with half its bulk of butter and some dry bread-crumbs. Season with salt and cayenne, mace, and nutmeg. Moisten with 2 or 3 yolks of eggs, and make into balls half the size of a thimble. Skim the fat from the soup, and put the soup on to heat. When it boils add the balls and cook about 10 minutes. Grouse and partridge together make a very fine soup.

* * *

CHICKEN SOUPS.

GIBLET. POTAGE. CHICKEN. DUMPLINGS. DRESSING.

GIBLET SOUP.

Take a turnip, carrot, and onion, and slice them, and fry in hot butter; add the giblets, sprinkled with flour, let them brown and then add the amount of water required. Simmer 4 or 5 hours. Season with salt and pepper and thicken with a spoonful of browned flour. Take yolks of hard-boiled eggs and put one in each plate of soup when it is served. The giblets of 1 chicken will make but little more than a quart of good soup.

POTAGE *A LA* REINE.

Miss Juliet Corson.

Take bits of cold chicken, same quantity of rice, boil together till very tender. Rub through a sieve; then make of the consistency of cream, with boiling milk. Season to taste, with salt, pepper, and a little nutmeg. One pound of chicken and 1 pound of rice will make 4 quarts of soup.

CHICKEN SOUP.

In order to serve the fowls for dinner, tie the feet down and turn the wings back before putting over to boil. Allow

2 quarts of water for each fowl. When half done, add 2 tablespoons of rice for each chicken. Before serving, add a chopped hard-boiled egg, a little thickening of flour (perhaps 2 teaspoons) and water, salt, pepper, and parsley. Make a drawn-butter dressing for the chicken.

CHICKEN VEGETABLE SOUP.

Get a fat hen. After washing, put it whole into a porcelain kettle with a gallon of water; boil 2 hours. Slice 3 or 4 Irish potatoes, 1 large onion, 1 or 2 tablespoons of chopped parsley, 1 teaspoon of celery seed, and a bit of summer savory if you have it; ½ a red pepper-pod, salt to taste. When the soup has boiled 1 hour, add the vegetables, and when nearly done put in 1 pint of sweet milk.

DUMPLINGS FOR THE ABOVE SOUP.

One pint of flour, 1 dessert-spoon of lard, a pinch of salt; mix with cold water and roll thin, cut in small pieces, put in soup, and let them boil about 20 minutes. Thicken with a tablespoon of flour and cream. Boil up once and serve.

DRESSING FOR THE ABOVE CHICKEN.

Take 1 pint of the soup, 1 tablespoon of butter, and 4 or 5 hard-boiled eggs chopped fine, 1 tablespoon of flour rubbed in the butter. Let it boil, and pour over the chicken.

WHITE CHICKEN SOUP.

¼ pound of cold poultry.
¼ pound of sweet almonds.
A slice of dry bread.
A shred of lemon peel.
A blade of mace pounded.
1½ cups of cream.
Yolks of 2 hard-boiled eggs.
2 quarts of white stock.

Pound the almonds to a paste with a spoon of water. Add the meat, which should have been pounded with the bread. Beat all together. Add the chopped lemon peel and the mace. Heat the stock to boiling and pour over the mixture and simmer for an hour. Mix the egg with the cream, add to the soup, let boil up and serve immediately.

GUMBO SOUPS.

SOUTHERN FELA. *KENTUCKY.* *MISSISSIPPI.*

SOUTHERN GUMBO FELA.

Take an onion and cut it up fine ; let it fry a light brown in 2 tablespoons hot lard ; dust in 2 tablespoons of flour and stir all the time to keep from burning, and in a few minutes it will be brown. Pour in boiling water as much as will serve the family, allowing for boiling down. Have a nice fat chicken cut up ; put in the pot and boil until tender. Take 50 oysters from the liquor, and strain to remove all pieces of shell ; put the liquor in a stewpan, let it boil up once, then skim and put the liquor in the pot, and season with salt, black and red pepper, also a small piece of garlic ; after letting it boil 15 minutes, add the oysters ; take 2 tablespoons of fela and dust in, stirring all the time. As soon as it boils once, it is ready to serve. Always serve with boiled rice.

NOTE.—Fela is prepared by the Southern Indians, and is simply the young leaves of the sassafras, dried in the shade and pulverized with a few leaves of the sweet bay. In the summer, young okra pods are used in place of fela.

KENTUCKY GUMBO SOUP.

William H. Rochester, Bowling Green, Kentucky.

Six squirrels or 2 chickens. Cut up small and cook till the flesh falls from the bones. Then take a handful of sassafras buds for a gallon of soup, either green or dried (put in a bag in the soup), and 1 quart of okra, 2 onions, cut fine, 6 large Irish potatoes cut in dice, a grated carrot, and a little cabbage. Pepper and salt to taste. When done, take out the sassafras bag and remove the buds and squeeze the bag. Use a pod of red pepper. Thicken with scorched flour.

MISSISSIPPI GUMBO SOUP.

Mrs. J. R. Jackson, Centerville, Miss.

First fry a large tender chicken very brown ; then remove on a dish and fry a quart of sliced okra in the gravy. Add this to the chicken, but do not add the grease. Put the chicken and okra in a tin or porcelain vessel of cold water. Add a pint of peeled tomatoes sliced, one large silver-skin onion, a few chips of canvassed ham, and salt to taste. Cook slowly for an hour, then add 1 dozen soda crackers, 1 large tablespoon of butter, and a teaspoon of black pepper. Never boil pepper in soup. To make it more palatable and very rich, add half a dozen hard-boiled eggs.

* * *

MEAT SOUPS.

BEEF. *VEAL.* *MUTTON.* *MISCELLANEOUS.*

BOUILLON.

(THE CHEAP, WHOLESOME, AND COMMON SOUP OF FRANCE.)

Take 7 or 8 pounds of the leg or shin of beef. Cover it well with cold water in a soup-kettle. Let it heat slowly. As it does so, the fibers of the meat enlarge, the gelatinous substance dissolves, the albumen—the part which produces the scum—frees itself and rises to the surface, and the osmazome (the most savory part of the meat) is diffused through the soup. If it is allowed to cook rapidly, the albumen coagulates, the meat hardens so that the water cannot penetrate it, and the osmazome cannot disengage itself. Add about a tablespoon of salt to each half gallon. This causes more scum to rise. Clear it, and put in 2 large carrots, 2 turnips, 2 onions, 1 head of celery, 3 whole cloves, a sprig of parsley, 2 young leeks, ½ a teaspoon of peppercorns, and a bunch of soup herbs. Stew very gently and constantly for 4 or 5 hours. The beef will then be very tender and juicy. The meat may be dished up on a platter, and the vegetables may be laid around it, or not—a matter of choice. The soup will be better if not served until the next day. Then the fat may be removed when cold. Strain the soup through a sieve, heat, and send to table with fried or toasted bread. It is often served with crusts or slices of dry bread put into the tureen and let soak in the soup for a short time.

BEEF SOUP WITH RICE.

Mrs. J. W. Smith, Chicago.

Boil a beef bone till the meat is well cooked. Half an hour before dinner, put in ½ cup of rice. Season well.

OX-TAIL SOUP.

Mrs. Elliott Durand, Chicago.

One ox-tail, 2 pounds lean beef, 4 carrots, 3 large onions, bunch of thyme. Cut the ox-tail in pieces, fry brown in butter; remove and fry onions and 2 carrots. Place the fried vegetables and ox-tail in a soup-pot with the thyme and the beef cut in slices; grate in the 2 carrots, and pour over 4 quarts of water. Boil slowly 4 hours; strain, and thicken with 2 tablespoons of flour. Add a tablespoon each of salt and sugar. The juice of half a lemon improves the flavor.

VEAL SOUP.

Put a knuckle of veal into 3 quarts cold water; salt it, and add 1 small tablespoon raw rice. Let simmer 4 hours, when it should be reduced half. Remove. Into the tureen put the yolk of 1 egg, mixed with a cup of cream or new milk. Add a small lump of butter. Strain the soup on to this, stirring all the time. Beat it a moment at the last.

VEAL SOUP WITH VEGETABLES.

Put a knuckle of veal into a gallon of cold water. When heated through, add a tablespoon of salt, and as it boils skim very carefully. Put in a pod of red pepper if you have it. Let cook slowly for 3 hours, adding hot water if needed for the quantity of soup desired. Add ½ a pint of finely shredded cabbage, double the quantity of sliced raw potatoes, a carrot cut small, a head of celery, and 3 large onions sliced. You may also add, if you like, 3 sliced tomatoes, a turnip cut in dice, and a couple of ears of green corn cut from the cob. Let cook fully ¾ of an hour.

MOCK TURTLE SOUP.

Boil a calf's head and feet until the meat separates from the bones. Remove the bones and cut the meat into inch pieces. Put into the soup-kettle and boil 2 hours longer. Add the chopped brains, 8 small onions sliced, a tablespoon (or more) of parsley; season with mace, cloves, and salt. When nearly done, make German soup-balls of half a dozen soda crackers (see directions on page 11), and drop in; add also enough caramel to color. Make force-meat balls of veal and put into the tureen, and pour the soup over.

MUTTON SOUP.

Columbia Loving, Bowling Green, Ky.

Put a mutton bone on to cook in 3 quarts of cold water. Let it cook slowly 2 hours. Skim it, salt it, add hot water, if necessary, and to 2 quarts of broth add ½ cup of green corn, same of butter beans, 2 ripe tomatoes, peeled and sliced, 2 Irish potatoes, of medium size, peeled and cut fine. Cook 1 hour. As the fat of mutton congeals so quickly, serve this soup in hot soup-plates. Indeed, it is better to heat the plates for any kind of soup.

STOCK SOUP.

When it is desired to make soup from stock, heat it to boiling, add water, if needed, and the prepared vegetables cut small, noodles, or whatever is to be used, with the proper seasoning. Season lightly with salt, and do not add pepper until it is done.

CONFEDERATE ARMY SOUP,

AS MADE AT GENERAL PICKETT'S HEADQUARTERS.

Lieut. Col. S. G. Leitch.

One ham bone, 1 beef bone, 1 pod red pepper, 1 pint black-eyed peas. Boil in a mess-kettle in 2 gallons salted water. Splendid soup for a wet day.

WREXHAM SOUP.

Miss Juliet Corson.

One pound of lean meat cut in small pieces, either beef or mutton. Peel and slice 1 large or 2 small carrots, 1 large turnip, 6 medium-sized onions, a pint of tomatoes, a green stalk of celery, if in season, and a small bunch of parsley. Tie up the parsley, celery, a dozen cloves, same of pepper, a sprig of any sweet herb, except sage. Put in a saucer a tablespoon of salt, a teaspoon of sugar and a saltspoon of pepper; mix, and put all these ingredients in layers in a jar, and 2 quarts of cold water. Paste the cover on, and bake slowly 5 hours.

VICTORIA SOUP.

A CHEAP PALATABLE MEAT SOUP.

Save all the bones and trimmings from roasts and steaks of any kind of meat. They will keep several days in cool weather. Put into a kettle with a gallon of cold water and half a cup of dry beans and a large ripe tomato, or some canned tomatoes. Cook gently for two hours, then strain through a colander. Put back into the soup-kettle, add a carrot and three large potatoes cut in dice, a sliced onion, salt, and a spoon of soup powder. In 15 minutes beat up an egg with a cup of flour and stir into the soup; let boil 10 minutes and serve.

* * *

VEGETABLE SOUPS.

BARLEY. CHESTNUT. MUSHROOM. VERMICELLI.

BARLEY SOUP.

Put a cup and a half of barley into 3 quarts of water, with 3 large onions, 4 carrots, and 2 turnips—all cut small. Cook gently 2 hours. Add a neck of mutton with a pound of lean ham. Salt to taste. Cook 2 hours longer. Add pepper at the last.

CHESTNUT SOUP.

Boil a quart of chestnuts and rub the meats through a fine sieve with a potato masher. Take a tablespoon of flour and a tablespoon of butter, mix smooth in a saucepan over the fire, add gradually a quart of milk. When scalding hot, season with salt, pepper, and nutmeg, and add the sifted chestnuts.

MUSHROOM SOUP.

Wm. H. Rochester, Bowling Green, Ky.

Use milk fresh from the cow. Cook the mushrooms in water, with salt to flavor. Use a silver spoon to stir the mushrooms; if the spoon turns black, discard the mushrooms. Let it come to a boil, pour in the milk. You can use more or less according to the quantity of soup required. A few mushrooms will flavor a large dish.

VERMICELLI SOUP.

To 5 quarts of water, allow a slice of corned ham, 1 pound of veal, and 4 of lean lamb. Cut the meat up small, heat it very gradually, and cook slowly till the meat is very tender. Season with salt, a bunch of sweet herbs, a bit of onion, if liked, a spoon of Worcestershire sauce. When these have all boiled for 10 or 15 minutes, strain and return to the soup-kettle. In the meantime have ½ or ⅓ of a pound of vermicelli or macaroni broken up small, and boiled in clear water for 20 minutes. Drain and add to the soup, boil up once and serve.

JULIENNE SOUP.

Miss Juliet Corson.

Use vegetables of at least 3 colors; carrots, turnips, and either lettuce, celery, cabbage, or string beans. Cut the vegetables into strips an inch and a half long, and these strips into match-like pieces, very, very thin. Keep in cold water till wanted. The proportion of vegetables is a cup full all together for a gallon of soup. Put each kind separately into boiling salted water. When tender, drain and lay in cold water. This way retains the flavor and color perfectly. Then dish up in the hot soup stock. Foreigners add a tablespoon of vinegar to a quart of Julienne soup.

OKRA SOUP.

Take a joint of beef with the marrow, or a knuckle of veal, or a fowl, whichever can be had. Put to cook in a gallon of water; salt and skim it. After cooking an hour slowly, add 2 quarts of okra cut small. In another hour, add 1 cup of Lima beans. In another hour, 2 young cymlings, a quart of tomatoes, and 2 onions, all cut small, and 1 or 2 sprigs of parsley. Cook 2 hours more, and thicken with a tablespoon of butter mixed with 1 of flour.

WHITE SOUP.

Six tomatoes, 4 onions, 3 tomatoes, if desired, 4 tablespoons of crushed tapioca, 1½ pints milk; butter, pepper and salt. Boil the vegetables in 2 quarts of water till soft, rub through a sieve, return the paste to the water, add the tapioca, and boil 15 minutes; season, add the milk, and as soon as hot serve.

TOMATO SOUP.

Take 6 ripe tomatoes, peeled, or use half a can. Cook in a pint of water till done. Stir in ½ teaspoon soda, add a quart of milk, season well with butter, pepper, and salt, and serve as soon as it boils. It is quite apt to curdle if not soon removed from the fire.

POTATO SOUP.

Peel and slice thin 3 or 4 large potatoes, and boil in enough water to cover them until done. Then season and add a quart of milk.

ONION SOUP.

Put a quarter of a pound of butter in a stewpan, with 6 large white onions cut in slices; let them fry a nice brown, then add 6 crackers rolled, pepper to taste, and a quart of boiling milk and water; let it simmer for 15 minutes and serve.

GREEN PEA SOUP.

Allow a pint of shelled peas to a quart of water. Cook till soft, then skim out and rub through a colander back into the soup-kettle with the water in which they were cooked. Boil ½ hour longer, season with salt and pepper. For 3 quarts of soup make a thickening of 2 tablespoons of butter mixed with ½ cup of rice flour, if you have it, (if not, use 2 tablespoons of common flour), stir well from the bottom and remove as soon as cooked through. The soup should be of the consistency of good cream.

PEA SOUP.

Miss Juliet Corson, New York City.

A pint of dried peas or beans will make 6 quarts of soup. Use split yellow peas. If put on to cook in cold water, add half a cup of cold water every 15 minutes. Let them get soft before salting. When tender, rub them through a fine colander with a potato masher. Take the empty saucepan and set over the fire. Rub together in it a tablespoon each of butter and flour. When made perfectly smooth, add the strained soup. The meal of the peas will be held in suspension by the addition of the butter and flour, and the result will be a creamy, even soup. Meat bones may be used if desired, but should not be put in till after the peas commence boiling. If an onion is used, fry it in a saucepan before the peas are put over.

GREEN CORN SOUP.

A soup bone either of beef or veal. Boil slowly in a gallon of water. After salting, skim carefully. Cook the meat an hour, then add the corn from 12 good-sized ears, scraping the cobs. Season with white pepper and 2 sprigs of parsley. Just as the corn is tender—the time varying, of course, according to the size of the kernels—stir in a tablespoon of flour made smooth in a cup of milk; and, unless the soup bone is quite rich, add a tablespoon of butter. Tomatoes are sometimes added to this soup, and give a very nice flavor.

BEAN SOUP.

A pint of beans put into 2 quarts of water. Simmer slowly on the back of the stove several hours. A very delicious soup. No seasoning but salt and pepper.

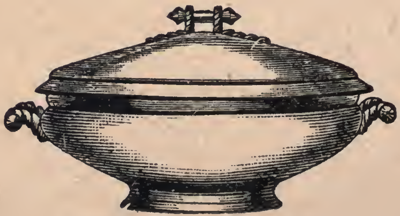
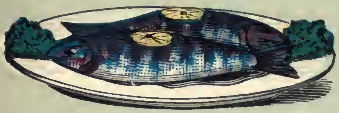
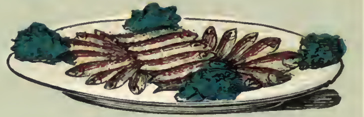


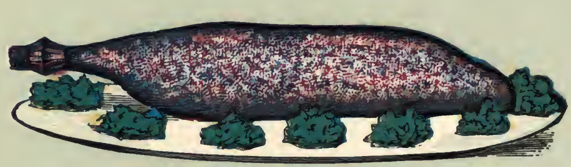
PLATE II.—See GARNISHES *and* DESCRIPTION OF COLORED PLATES.



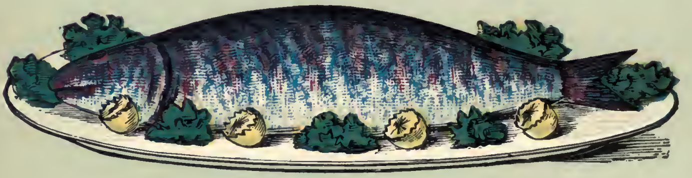
MACKEREL.



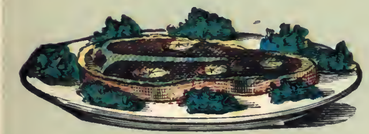
SMALL FISH.



ROAST HAUNCH OF MUTTON.



BAKED FISH.



PORTER-HOUSE STEAK.

SLICES OF COLD MEAT.

DESIGNED AND ENGRAVED EXPRESSLY FOR MRS. OWENS' COOK BOOK BY BAKER & CO.

Fish.

MODES OF COOKING.

CHOWDER. CRIMPED. POTTED. PICKLED.
BROILED. BAKED. BOILED. FRIED.

FISH are not regarded any more nutritious than flesh or fowl. Indeed, hardly as much so as a good quality of beef or mutton. Fish not entirely fresh are poor eating. They are generally in best condition shortly before spawning, and are thought to be unfit for human food immediately after spawning. For invalids, white fish, such as cod and haddock, etc., are the best. Flounders and turbot are also good. Flat fish will keep the longest. Salmon, mackerel, trout, and herring decompose quickly. The turbot will improve by keeping a few hours before cooking.

Notice that the body of the fish is firm and the eyes full, and the gills red.

Do not allow fish to remain but a short time in water. It makes them soft and flabby.

To thaw out frozen fish, lay them in cold water till the ice cleaves from the body.

Large fish are usually boiled or baked. Small ones, fried or broiled.

A fish is scaled more easily by plunging for an instant in hot water.

Fish should be carefully cleaned before cooking. Any coagulated blood should be scraped away with a knife, and they should be freed from scales. But if washed beyond what is necessary, the flavor of the fish is diminished.

The mode of cooking fresh and salt-water fish is substantially the same, and the recipes given furnish all necessary information.

The various sauces called for in the following recipes will be found in the chapter on "SAUCES."

For fish croquettes, see "CROQUETTES."

FISH CHOWDER.

Fresh cod or haddock are regarded as best for chowder, although our common lake fish may be used. Cut into 2 inch pieces. Fry some slices of salt pork crisp, in an iron pot. Take out and chop fine, leaving the fat. Put a layer of fish in this fat, then a layer of split crackers, then some bits of the pork, some thick slices of peeled potatoes and some chopped onion, and pepper. Then another layer of fish, with a repetition of the other articles. Cover with boiling water and cook half an hour. Skim it out in the dish in which it is to be served, thicken the gravy with flour, add a little catsup, boil up and pour over the chowder. Remove the bones if convenient, when dishing up.

CRIMPED SALMON.

Cut freshly-caught salmon into slices 1½ inches thick. Wash in strong salt and water. Lay on a fish-plate, if you have one, and plunge into boiling salted water. It will be done in 10 or 15 minutes. Serve immediately with lobster sauce or plain melted butter.

POTTED FISH.

Miss Juliet Corson.

Remove the fins and head of the fish, clean well, cut in slices an inch thick, pack it in a little jar having a cover, in layers, and between the layers put 1 teaspoon each of whole cloves, and whole peppers, 2 blades of mace, a bay leaf, a tablespoon of salt. When all is used, cover with vinegar and water, half and half. Put over it a buttered paper, or else fasten the jar cover on with paste. Put in a hot oven and bake 4 or 5 hours. The bones will have entirely disappeared. Eat cold or hot.

PICKLED FISH.

Put the fish in vinegar that is spiced as for pickles. Boil slowly until tender, but not broken. Set away closely covered, and in a few weeks the bones will be destroyed.

BROILED FISH.

Miss Juliet Corson.

To broil a shad or any other fish, grease the bars of the broiler well. Put the inside to the fire first. The backbone is easily removed by running a knife along under it, and the long bones can be loosened and taken out, one or more at a time, with a little knife, after the backbone is cut away from them. Let brown without burning, till the flakes separate. Turn the skin part to the fire just long enough to brown. Season either before or after cooking.

FRESH MACKEREL.

This is one of the most delicate and dainty dishes to be found. It is best broiled. Rub over it melted butter or drippings, or olive oil if preferred. Grease the bars of the gridiron. Butter it and garnish with chopped parsley.

FISH TURBOT.

Mrs. Elliott Durand, Chicago.

Five pounds white fish, 1 quart milk, 1 bunch of thyme, the same of parsley, ½ onion. Place the fish in cold water, and when the water has boiled two minutes, the fish is done. Remove and free from bones. Boil the milk, onion, thyme, and parsley over water, 1 hour. Strain through a colander.

Add 1 cup of flour, made in a smooth paste with cold water, the yolks of 2 eggs well beaten, 1 cup of butter, cook until thick. Place the fish in a baking-dish with alternate layers of the dressing. Finish with dressing on the top and a thick layer of cracker crumbs. Bake 1 hour. Serve in the baking-dish and garnish with parsley and sliced lemon.

TURBANS OF FISH.

Miss Juliet Corson.

Flounders are best. Cut down the middle of the fish till the bone is reached, then cut the fillet or strip out from the side, avoiding the bone. Lay the fillet on the board, remove from the skin by turning the blade of the knife between the flesh and skin, and keeping it perfectly parallel with the board, and thus cutting and separating the skin and flesh. After cutting the entire fish into fillets, roll each one up and fasten with a broom straw. These little rolls are called Turbans. They are nice stuffed with highly-seasoned soaked bread. If they are not stuffed, spread some butter on the bottom of the pan, but no water. Cook in the oven only long enough for the flakes to separate. They are to be lifted out and placed on Tartar sauce.

STUFFING FOR FISH.

Mrs. E. B. Baldwin, Chicago.

One-half cup of fat pork chopped fine. One large spoon butter. Parsley, thyme, sweet marjoram, salt and pepper, a few oysters, 2 beaten eggs. All mixed with bread crumbs. A much simpler dressing is good, when the above ingredients are not at hand. Bread crumbs are usually on hand, and with a little seasoning and mincing, serve very well.

BAKED FISH.

Clean well; sprinkle with salt an hour before cooking. Tie it with a string, sprinkle flour over it, baste with butter, place on a wire gridiron across a dripping-pan. Allow 1½ hours for a good-sized fish.

BAKED FISH WITH TOMATOES.

When fish is put in the pan for baking, it is a very nice variation to pour a can of tomatoes over it. Season and bake.

BAKED FISH WITH CREAM SAUCE.

Miss Juliet Corson.

Take any kind of baked fish, remove the bones and skin, put in a baking-dish, cover with the sauce, and dust with cracker dust. Bake a delicate brown.

HALIBUT—CREOLE STYLE.

Miss Juliet Corson.

Get a thick, square piece of halibut, or other fish if preferred. Wash it and lay it on a baking-dish. Season with salt and pepper. Chop a clove of white garlic about the size of a bean, and strew over the fish, then put on a cup of canned or fresh tomatoes. Bake until the flakes separate. Dish up without breaking. The combination of garlic and tomatoes gives the name Creole to a dish.

BOILED FISH.

Wrap a large fish in a cloth. Secure it with a string. Put it on in cold water, salt well, and it will generally cook in half an hour. Remove the cloth and serve with drawn butter.

BOILED PIKE WITH EGG SAUCE.

Miss Juliet Corson.

Any fish will do. After it is dressed, tie it in the form of a circle by putting its tail into its mouth, and take a stitch with a trussing needle in its head and tail to hold it in place. To 2 quarts of water put half a cup of vinegar, a teaspoon of whole cloves, same of whole peppers, a bay leaf. Half a lemon sliced is a nice addition, and a tablespoon of salt. Put over in cold water and boil till the fins pull off easily. The skin may be easily removed if desired. Serve with egg sauce. Pour the sauce inside the circle of fish. Lay a sprig of parsley on top of one side of the fish, and a few slices of lemon at the side on the platter.

BOILED FISH WITH HOLLANDAISE SAUCE.

A thin, long fish like a pike is best for boiling. Do not have it split open, but draw it at the gills. A large fish should be put over in cold water, but a small one in boiling water, for the reason that a fish cooks so quickly that almost as soon as it touches the boiling water it is done; and if a large one were put on in boiling water the outside would be done and the inside raw. If you have no fish-kettle, wrap in a cloth. Sew the fish very securely in the shape of a letter S, by drawing a cord through it and fastening tightly. When cooked, and strings loosened, it will retain its shape, and is exceedingly pretty to look at. Pour the sauce around it on a platter, and put a sprig of parsley at the side.

CODFISH STEW.

Cut up into inch pieces, allowing ½ a teacup full to a pint of milk. Put on the stove in a stewpan or spider, well covered with cold water. When it comes to a boil, drain and pour in a pint or quart of milk, according to size of family. When hot, thicken with a tablespoon of flour made smooth with cold milk or water. An egg broken in and stirred rapidly at the last is an improvement. Season with a teaspoon of butter. Serve with baked potatoes.

CODFISH BALLS.

Take a pint of finely-shredded salt codfish, a quart of raw peeled potatoes cut in two. Put to cook in cold water. When the potatoes are tender, drain very thoroughly, mash fine, beat well, add 2 tablespoons butter (or less will answer), 2 well beaten eggs, and a bit of pepper. Beat again, with a wooden spoon. Drop by the spoonful into boiling fat, and fry brown. They are better than if made into cakes.

SALT MACKEREL.

They may be cooked in several different ways. The one most in vogue is boiling. To freshen, put in a crock of water, skin side up, early in the evening. Before bedtime change the water, and in the morning rinse in clear water. Boil about 5 minutes in a frying-pan. Take up carefully on a platter. Have ready in a basin a cup of cream or rich milk with a spoon of butter, heated, and pour over.

NOTE.—Tin rusts badly, and it is better to soak mackerel in a stone crock.

Salt Mackerel.

After freshening, put half a cup of vinegar in the spider with half as much water. Boil the mackerel in it. Serve with slices of lemon.

Salt Mackerel.

Mrs. L. S. Hodge, Chicago.

After freshening, hang up for a day or two, or until perfectly dry. Then put in a dry tin and set in the oven for ten minutes. It will be found cooked through. Serve with drawn butter.

EELS.

Eels should be killed instantly by piercing the spinal marrow close to the back part of the skull with a sharp-pointed instrument. Skin them. Take off head and tail, cut up into frying pieces, throw into boiling water for 5 minutes, then drain, roll in flour or corn meal peppered and salted, and fry in very hot lard.

FRIED FISH.

Clean the fish well. Cut up into pieces about 2 by 4 inches. Lay around in a colander skin down, and sprinkle with salt. Let stand an hour, or half a day if need be. Have the fat hot in a frying pan. Roll in flour or corn meal, fry slowly and cook a long time, till thoroughly done through. It is nice dipped in beaten egg and rolled cracker after the flour, but is not essential.

TO FRY SMELTS.

Miss Juliet Corson.

Dry on a towel. Dip in milk, then in cracker dust, then in beaten egg, then in cracker dust again, and the dust will all stay on. Fry in hot fat.

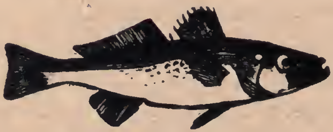
FRIED PERCH.

After scaling and cleaning perfectly, dry them well. Dip in flour that is salted and peppered, and fry in hot lard, Garnish with curled parsley. To fry brook trout, dip in corn meal and fry in butter, and serve with melted butter.

SHAD ROE WITH OYSTERS.

Miss Juliet Corson.

Fish spawn, especially the shad, is a delicacy greatly prized by epicures. Wash and wipe, fry in hot fat in a frying-pan, on both sides. Season. It takes 15 or 20 minutes to cook. Dish up on a platter and place around it a row or double row of plain fried oysters. Put a bunch of parsley in the center, and half a lemon with the peel cut in saw teeth, and the effect is very pretty.



Shell-Fish.

OYSTERS. *CLAMS.* *LOBSTERS.*
CRABS AND SHRIMPS.

OYSTERS.

RAW. *STEWED.* *FRIED.* *BROILED.* *BAKED.*
STEAMED. *PICKLED.*

R COMES too seldom in the yearly calendar for the lover of the oyster. But there is hope; for, with the adoption of standard time, and the continued efforts of "Fonetic Riters," there may come further changes, and the R may yet be found in other months.

A very pretty center piece for a table at an entertainment or gathering of any kind, is a large block of ice on a handsome platter, with a center melted out and filled with raw oysters. Garnish the edge with slices of lemon, and green sprigs may decorate the sides if desired.

In cases where butter is given to be used with oysters, many prefer olive oil. Use but half the quantity that you would of butter.

Peanut oil or cotton seed oil may be procured much more cheaply than olive oil, and answers every purpose.

Use the very largest oysters for frying and broiling, the medium for raw and soup, and the smallest for scallops, croquettes, and pies.

Every oyster should be looked at that no bits of shell remain attached to it. This is a very important matter, and should not be neglected.

For oyster soup, see "SOUP;" for oyster salad, see "SALADS;" for oyster croquettes, see "CROQUETTES;" for oyster fritters, see "FRITTERS."

RAW OYSTERS.

If to be served at the table, they should be brought on in a deep dish accompanied by a dish of lemons cut in quarters. Serve in small plates, half a dozen oysters to each person, with a piece of lemon in the center. Salt, pepper, and vinegar should be provided. Lemon juice is sometimes served in place of vinegar.

OYSTER STEW.

Three pints of oysters. Put the liquor in a stewpan, let it boil up, skim carefully, put in 2½ quarts of milk, let it come to a boil, add the oysters, having looked them over and removed every bit of shell. The moment they curl up remove from the fire, and salt to taste. Season well with butter. Serve in hot soup scallops.

VIRGINIA OYSTER STEW.

Take a quart of oysters, strain the liquor off, and put it over to boil. Take the yolks of 3 hard-boiled eggs and ½ teaspoon mustard, make into smooth paste with 1 tablespoon or more of salad oil. Add 1 cup of the boiling liquor, stir well and keep warm. To the remaining liquor add the oysters and cook till the edges curl. Pour part of the liquor in the oysters over toast, let the remainder be with the oysters, and add to it the egg salad, and seasoning of salt, pepper or sauces to suit the taste. Serve the toast with the oysters. Much nicer than crackers.

STEWED OYSTERS WITH CELERY.

In a large stewpan put a pint of strong and clear broth, made of the cuts of beef. Instead of milk and water, or milk even, as the prevailing practice is, use only the richest and sweetest of cream. Of this cream add 1 pint to the broth in the stewpan. Also 4 tablespoons of the best table butter, 1 teaspoon of salt, 1 of white pepper, the same of ground mace, and extract of celery. If the celery is to be had in stalk, chop up fine and throw in. No more delicate or healthy flavor can be added to any stew, soup or broth, than this exquisite vegetable. Now set to cooking, and while on the fire dredge in finely-powdered cracker dust and a little of the best corn starch flour, until thickened to your taste. Have ready, parboiled, not in water, but in their own juice, 50 oysters, in a hot tureen. Pour over these parboiled oysters the sauce compounded as above, and serve while still scalding hot.

OYSTER SAUCE WITH TURKEY.

A pint of oysters cut up small and boiled up in their own liquor, add a cup of cream, tablespoon of flour made smooth with part of the cream; salt, pepper, and butter.

OYSTER FRICASSEE.

Miss Juliet Corson.

A tablespoon each of butter and flour mixed in a saucepan over the fire till a smooth paste is formed, then add the oyster liquor strained. A little water may be added if necessary. Season with salt and pepper, a very little nutmeg, boil up, add the oysters and cook till the edges curl. Remove from the fire and stir in the yolks of 3 raw eggs, 3 tablespoons salad oil, 1 tablespoon vinegar or lemon juice, 1 tablespoon chopped parsley. Serve

OYSTERS ON TOAST.

Put a quart of oysters in their liquor (free the oysters carefully from pieces of shell) on to cook. When they come to a boil add a pint of cream or milk, a tablespoon of butter mixed smoothly with 2 teaspoons of flour, pepper and salt to suit the taste. Let boil up and pour over 6 slices of nicely browned and buttered toast. This will serve half a dozen persons, and is a nice breakfast, lunch or supper dish.

DEVILED OYSTERS.

Drain the oysters on a cloth, and dip in a mixture of 3 tablespoons of oil or melted butter, 1 of vinegar, a teaspoon of pepper sauce, or a pinch of cayenne pepper. Let them stay in this for 5 minutes, well immersed, then dip in rolled cracker and beaten egg, and cracker again, and fry in hot lard or part lard and part butter.

FRIED OYSTERS.

Only the large selects are fit for frying. Dry them on a folded towel. Allow 6 eggs to a quart of oysters. Roll cracker very fine and put salt and pepper in it. Beat eggs very light, dip an oyster in the cracker, then in the egg, then in the cracker again, and fry in plenty of hot butter and lard mixed ; or, better still, in olive oil.

OYSTER OMELET.

One dozen large, fresh oysters chopped into small pieces, half a teaspoon of salt sprinkled on them, and then let them stand in their own liquor half an hour. Beat 6 eggs, the yolks and the whites apart, the former to a firm, smooth paste, the latter to a stiff froth. Add to the yolks a tablespoon of rich, sweet cream, pepper and salt in sufficient quantity, and then lightly stir the whites in. Put 2 tablespoons of butter into a hot frying-pan. When it is thoroughly melted and begins to fry, pour in your egg mixture, and add as quickly as possible the oysters. Do not stir, but with a broad-bladed omelet knife lift, as the eggs set, the omelet from the bottom of the pan, to prevent scorching. In 5 minutes it will be done. Place a hot dish, bottom upward, over the omelet, and dexterously turn the pan over with the brown side uppermost upon the dish. Eat without delay.

BROILED OYSTERS.

Select large firm oysters. Dry on a towel, pepper and salt them, and place on a wire broiler, over a brisk fire. Turn often to keep the juices in. Remove to a hot dish and put bits of butter on each and serve immediately.

SCALLOPED OYSTERS.

A layer of rolled cracker in a buttered pudding-dish, then a layer of oysters with seasoning of butter, pepper, and salt. Repeat till the dish is full, with crumbs on top. Pour on the liquor mixed with a little milk. A beaten egg with milk is nice to put over the top. Cover and bake about half an hour. Remove cover and brown before sending to table.

MOBILE ROAST OYSTERS.

Use deep oyster shells, place them in a tin in the oven, and heat so hot that they begin to scale off. Put a half teaspoon of butter and a pinch of salt and pepper in each shell, drop an oyster in each, turn it over and serve in the shell. If not quite done, set in the oven for a minute.

CREAM OYSTERS ON THE HALF SHELL.

Pour into your saucepan a cup of hot water, another of milk, and one of thick cream with a little salt. Set the saucepan into the kettle of hot water until it just boils, when stir in 2 tablespoons of butter and 2 heaping tablespoons of rice flour, corn starch, or arrow root, wet up with a little cold milk. Have your oyster shells washed and buttered (clam shells are more roomy) and a fine, large oyster laid in each one. Arrange them closely in a large baking-pan, propping them up with pebbles or bits of shell, and fill up each shell with the prepared cream, having stirred and beaten it well first. Bake 5 or 6 minutes in a hot oven until brown, and serve in the shell.

STUFFED OYSTERS.

Chop fine a dozen oysters, mix with them the beaten yolk of 1 egg, and thicken with bread crumbs, a tablespoon of thick cream, salt and pepper to taste. Fill the shells, rounding them nicely on the top. Brown in a quick oven.

OYSTER PIE.

For 3 pints of oysters take for the pie crust 4 cups of flour and a heaping cup of butter or little less of lard; water to mix. Line a pudding-dish and put in a layer of oysters drained from the liquor. Sprinkle lightly with flour, a dash of pepper and salt, and bits of butter. Then another layer the same, until all are used, putting more butter on the top layer. Pour the liquor in and cover with the crust. Cut a hole in the center and bake until the crust is browned delicately. If there is but little liquor to the oyster, milk is a very palatable substitute, and is preferred by some.

OYSTER PIE WITH HARD-BOILED EGGS.

Take a quart of oysters, look over very carefully to remove bits of shells. Put into a pudding-dish with the liquor, season with salt, pepper, bits of butter, half a cup of hot water, slice up 4 hard-boiled eggs, put around on the oysters, make a crust of 1½ cups flour, 1 teaspoon baking powder, half a cup of butter (or a trifle less of lard, in which case use a saltspoon of salt,) water to mix as for pie crust. Roll out to cover the dish. Before covering, place an inverted teacup in the center of the dish, crowding the oysters aside for the purpose. Cover, cut a slit in the middle and bake till the crust is done, perhaps 15 or 20 minutes.

PANNED OYSTERS.

Toast slices of bread. Remove the crusts. Cut into even shapes, spread with butter, lay in a pan, and put one or more nice plump oysters on each piece. Put bits of butter and a very little pepper on each one, cover with a tin dish and put into a hot oven. As soon as the edges of the oysters curl they are done. Sprinkle lightly with salt. Then cook 6 or 8 minutes. They are best cooked in patty-pans as they can be served in them. In that case the patty-pans should be placed in a dripping-pan in the oven.

OYSTER PATTIES.

Line the bottom and sides of patty-pans with rich paste. Put a cover of paste over and pinch the edges together. Bake in a quick oven about 15 minutes, or until done. Take as many oysters as you have patties. Stew them in their own liquor, then cut them in pieces, add a teaspoon of flour, a tablespoon of butter (to a dozen) and a grating from a lemon peel, if you have it. Season lightly with salt, a pinch of pounded mace, and cayenne, and 2 or 3 tablespoons of cream. Mix well, open the patties and put in a tablespoon of the oyster mixture. Serve hot.

OYSTERS AND MACARONI.

½ pound macaroni.
½ can, or a pint of oysters.
½ cup butter.
1½ cups sweet milk.
2 eggs, or it is very good without any
1 cup cracker dust—very fine.
Salt and pepper to taste.

Break the macaroni into inch pieces. Put it into boiling water and boil 20 minutes. Skim it out, and put a thick layer of it in the bottom of a buttered pudding-dish. Put the oysters and liquor on this, with bits of butter, pepper and salt, add the remainder of the macaroni ; beat the eggs well, mix with the milk, pour over, and spread the cracker crumbs over the top. Bake 30 minutes—or less, if the oven is very hot. See that it is brown on top.

STEAMED OYSTERS.

Take select oysters, put in a round vegetable dish, season with salt, pepper, and butter, set in a steamer over boiling water, and steam till they begin to curl. Very fine.

STEAMED OYSTERS IN THE SHELL.

Wash well and lay in a steamer. When they are cooked enough, the shell will open. They may be turned into hot dishes or served in the shells. To be seasoned by the consumer.

SPICED OYSTERS.

100 oysters with their liquor.
1 cup vinegar.
18 whole cloves.
½ nutmeg grated.
4 blades mace.
1 teaspoon whole allspice.
½ teaspoon salt.
A pinch of cayenne.

Put all of the ingredients into a saucepan, stir well, cover, and put over a slow fire. Stir from the bottom until they are well scalded. Remove, put into jars, cover, and serve cold.

PICKLED OYSTERS.

Drain the liquor from 50 oysters and add to it ½ teaspoon whole pepper, same of allspice, 2 blades of mace; and a pinch of salt. When the liquor boils drop in the oysters and boil them one minute. Then take them out quickly and cool them. Add half as much vinegar as liquor, boil a few minutes and pour over the oysters.

CLAMS.

CHOWDER. *STEWED.* *PIE.* *FRIED.*

For clam soup, see "SOUP"; for clam fritters, see "FRITTERS."

CLAM CHOWDER.

Butter a deep tin basin, put in a layer of grated bread crumbs or cracker crumbs. Sprinkle in pepper and bits of butter, then put in a double layer of clams, and season with pepper and butter, another layer of crumbs, then of clams, and finish with bread crumbs or a layer of soaked cracker. Add a cup of milk or water, turn a plate over the basin, and bake ¾ of an hour. To 50 clams, ½ pound of soda biscuit and ¼ pound of butter is the right proportion.

STEWED CLAMS.

C. H. Bass, New York.

Take 50 large sand clams from their shells, and put to them equal parts of their own liquor and water, nearly to cover them; put them in a stewpan over a gentle fire for ½ an hour; take off any scum as it rises, then add to them a teacup of butter in which is worked a tablespoon of wheat flour, and pepper to taste; cover the stewpan and let them simmer for 15 minutes longer, then serve. Pour it over toast if desired. Substituting milk for water makes them more delicate and white. Any other than sand clams require an hour to stew; that is, three-quarters of an hour before putting in the seasoning.

CLAM PIE.

Three pints of clams—cut them in two if very large, boil up in their own liquor in a saucepan, adding a little water, if necessary. Take 3 large boiled potatoes and, when cold, cut into small pieces. Put good pie crust around the side of the baking-dish, and then alternate layers of clams and potatoes with seasoning of salt, pepper, and butter, and a light sprinkling of flour. Place an inverted teacup in the middle of the dish, pushing the mixture aside for the purpose. Pour the liquor over and also a cup of water, if it seems dry. Cover with crust, make some incisions for the escape of steam, and bake ½ or ¾ of an hour.

FRIED CLAMS.

Use the largest sand clams, drain well from their liquor, dip in finely rolled cracker and fry in hot lard. Serve very hot.

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LOBSTERS.

TO CHOOSE. *BOILED.* *SCALLOPED.*

TO CHOOSE LOBSTERS.

The heaviest lobsters are the best. Sometimes a comparatively small one will weigh as heavily as one considerably larger. If fresh, the claws should move with strength and it should be lively. Hen lobsters are prettiest for salads on account of their coral. The tail is broader than that of the male. The male is preferable for boiling. The shell is brighter and the flesh firmer than that of the female.

TO BOIL LOBSTERS.

Allow half a teaspoon of salt to a quart of water. When it boils fast put the lobster in head first. It dies instantly. Boil briskly half an hour, then remove and drain. Wipe it dry and rub over with sweet oil or butter. Break the claws off and remove the meat from the shells and lay on a small platter. Serve with melted butter sauce.

SCALLOPED LOBSTER.

Butter a pudding-dish. Put in it a layer of lobster meat, picked in small pieces. Do not cut it. Sprinkle it with pepper and salt, and a little juice of lemon. On this strew a layer of fine bread crumbs with lumps of butter, then a layer of lobster as before, having bread crumbs for the top layer. For a quart of the mixture, use about ½ cup of butter. Pour a pint of cream or milk over it and bake half an hour, and serve hot.

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CRABS AND SHRIMPS.

TO CHOOSE. STUFFED. BOILED. FRIED.
SHRIMPS BUTTERED. POTTED.

TO CHOOSE CRABS.

The heaviest are best. The joints of the claws should be stiff, and the inner part should smell agreeably.

STUFFED CRAB.

After boiling, pick the meat into bits, keeping the shell whole. Rub the shell with oil or butter. To the meat put one-third the quantity of grated bread crumbs, a bit of cayenne pepper, nutmeg, a chopped hard-boiled egg for each crab, juice of half a lemon, and butter or cream to bind together. After cleaning the shells, fill with the mixture, dust over with crumbs and butter, and brown in the oven.

TO BOIL CRABS.

Allow a teaspoon of salt to a quart of water. When boiling hot, put in the crabs and boil from 10 to 12 minutes. Remove, wipe clean, rub over with butter or sweet oil. Break off the small claws, lay in rows around the outer edge of a dish, finishing toward the center.

FRIED CRABS.

Soft-shell crabs should be dipped in beaten egg, and then rolled in cracker crumbs and fried in salt pork gravy.

BUTTERED SHRIMPS.

Take 1 pint of shrimps, picked clean from their shells. Simmer for 2 minutes in 1½ cups of cream sauce. Season with salt and pepper.

POTTED SHRIMPS.

Put a pint of picked shrimps into a stewpan with ½ cup butter, a pinch of cayenne, a blade of mace pounded, and salt to taste. Simmer 15 minutes, put into pots, let get cold and cover with melted butter.

Game.

REMARKS. FOUR-FOOTED. WINGED. FROGS AND TERRAPIN.

REMARKS.

GAME is no exception. There can be no absolute rule for cooking. And I have selected, from many sources, what I consider will be best received by the generality of ladies. The best variety possible is presented in this chapter, and I feel confident that my readers will regard as plain common sense the directions here given.

My correspondence, to gain all the information possible on this subject, has elicited various opinions from many excellent cooks.

For instance, one lady says: "I find it safe, generally, to parboil wild meat, with a small pinch of soda in the water."

Another one writes: "Of one thing I am certain, and that is, that game should *never* be parboiled."

Another lady says: "I think wild meat should be soaked a short time in weak saleratus water."

And still another one says: "If wild ducks and prairie chickens are skinned, the necessity for parboiling is removed, for the skin is the tough part."

Very many good cooks unite in this, that, whenever practicable, game should be cooked without washing. Wiping with a damp cloth is deemed sufficient. If found necessary to wash, they do it as quickly as possible, and wipe dry. Game should never remain in water a moment longer than is essential to perfect cleansing, according to their theory.

A free current of air is very advantageous. A damp atmosphere is destructive to animal food.

If hares and rabbits are young, the ears tear easily and the claws are sharp and smooth. They will keep good a week or two in cold weather.

Ducks with plump breasts and pliable feet are best.

Partridges with dark-colored bills and yellow legs are best, and if allowed to hang a few days are much finer in flavor, and more tender.

Pigeons, to be good, will not bear being kept, as the flavor leaves them. So they must be eaten fresh.

Plovers are scarcely fit for any cooking but roasting. They should feel hard at the vent, as that indicates their fatness. If very stale, the feet will be extremely dry, and they should be discarded.

A peeled lemon laid inside of a wild fowl will absorb any strong or fishy taste if left in for a few hours.

After poultry or birds are dressed, hang them up by the head, not in the sun, but in a cool place. A piece of charcoal put into each bird will guard against tainting for several days. This is especially the case in warm weather, and almost a necessity. Even if they become tainted, it is said that they can be restored to sweetness by being kept in sweet milk 24 hours. I have never had occasion to test this. The flavor of game is heightened by keeping it several days before cooking.

In venison the fat should be bright, clear, and thick; the cleft of the hoof close and smooth. The more fat there is, the better the quality of the meat.

When venison is hung up it should be looked at and wiped off whenever it has gathered moisture. A thorough dusting with black pepper will preserve it from flies. Ginger will answer the same purpose.

Bear and buffalo meats are cooked substantially the same as beef or venison.

Dark meat is usually served rare; light meat, well cooked.

It is the common custom of cooks to give claret as one of the adjuncts in cooking wild meat. It is a mere matter of taste. It can be made very palatable without it, and I prefer not to give it.

For game soup and green turtle soup, see "SOUP."

To the Hon. MONROE HEATH, ex-Mayor of Chicago, I am deeply indebted. He knows from personal experience how to kill, dress, cook, and serve, in the daintiest manner, nearly everything treated of in this entire chapter, and has very kindly revised it for me.

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FOUR-FOOTED GAME.

BEAVER. OPOSSUM. HARE. RABBIT. PEMMICAN.
SQUIRREL. VENISON. WOODCHUCKS AND 'COONS.

BEAVER—ROAST.

Mrs. A. P. Cooper.

First catch your beaver. Then dress same as any other animal. Cut your roast from any part of the animal you wish. Make a strong brine and pour over the meat and let stand over night. Then take enough cold water to cover, and lay it in a kettle with a few whole peppers, 6 cloves, a piece of stick cinnamon, 6 allspice, a teaspoon of white mustard seed, if handy, all tied up together in a piece of cheese cloth. Parboil half an hour. Take up and put in a dripping-pan with a pint of water, and start it to roasting in the oven. Then mix a teaspoon of mustard, a teaspoon of black pepper, a pinch of cayenne, with a tablespoon of flour and mix with water from the dripping-pan, and use to baste with. Either stick 2 or 3 garlics here and there in the roast, or chop an onion fine and mix with the dressing.

OPOSSUM.

Clean like a pig—scrape, not skin it. Chop the liver fine, mix with bread crumbs, chopped onion, and parsley, with pepper and salt; bind with a beaten egg, and stuff the body with it. Sew up, roast, baste with salt and water. In order to make it crisp, rub it with a rag dipped in its own grease. Serve with the gravy made of browned flour. Serve it whole on a platter, and put a baked apple in its mouth. It is very nice stuffed with apples peeled and sliced. Opossum may be made into a very palatable stew.

HARE—JUGGED.

After casing the hare, wipe off all loose hairs carefully, cut at the joints and fry brown. Season well with salt, pepper, chopped parsley, mace, nutmeg, cloves, grated lemon peel, and a sprig of thyme. Put a layer of this into a bean-pot or a small-necked jar, alternately with a layer of thin slices of bacon, until all are used. Pour 1 cup of water over, cover closely and set in a kettle of water. Boil 3 hours or longer if the hare is old and tough. Skim out when done and strain the liquor. Take one teaspoon each of flour and butter; mix in a saucepan over the fire, and add the strained liquor. Let boil up and pour over the hare in a deep dish.

RABBIT BOILED—LIVER SAUCE.

Truss for boiling; cover with hot water and cook gently about 45 minutes, if of medium size. In another vessel, boil the liver for 10 minutes, mince very fine and put it back into the water in which it was boiled, season with butter, pepper, and salt, and thicken with flour, and pour over the rabbit. Onion sauce is preferred by some, in which case serve it in the same manner as the liver sauce.

RABBIT—FRIED.

After skinning, cleaning, and wiping dry, fry the same as chicken. Unless known to be young and tender, it is a surer way to parboil before frying.

RABBIT PIE.

After cleaning, cut up like chicken and stew until tender. Then put into a deep pan with sides lined with pie-paste. Thicken the gravy and add butter, pepper, and salt. Pour over and cover with crust. Bake about 20 minutes.

RABBIT—ROASTED.

After skinning and cleaning, lay in salt water for an hour. Parboil the heart and liver, mince them with a slice of fat salt pork, and add thyme, onion, pepper, and salt, and bread crumbs moistened with the water in which the giblets were boiled. Mix with a beaten egg. Stuff the rabbit with this, sew up, rub the body with butter or tie over it a few slices of fat pork. Put a cup or more of water into the dripping-pan. Baste often. An hour will generally suffice for cooking it. Dredge with flour before taking it from the oven, and pour melted butter over. When browned remove to a hot dish, and to the gravy add lemon juice, a bit of minced onion, and one tablespoon of flour made smooth with the same quantity of butter. Let boil up and serve in a gravy dish. Garnish the rabbit with slices of lemon and sprigs of green parsley.

RABBIT STEW.

Skin, clean, and cut in small pieces a couple of rabbits. Let stand in cold salted water for an hour. Then put on to cook, in enough cold water to cover them, and boil till tender. Season with pepper and salt, and stir 1 tablespoon of butter made smooth with 2 tablespoons of flour into the gravy. Lemon juice is an improvement. If onions are liked, they may be boiled in a dish by themselves and added to the gravy before dishing up. Serve rabbits and gravy together on a large platter.

PEMMICAN—TO PREPARE.

Pemmican is made of the lean portions of venison, buffalo, etc. The Indian method is to remove the fat from the lean, dry the lean in the sun ; then make a bag of the skin of the animal, and put the lean pieces in loosely. To this must be added the fat of the animal, rendered into tallow, and poured in quite hot. This will cause all the spaces to be filled. When cold, put away for future use. In civilized life, a jar can be used in place of the bag. Pemmican may be cooked same as sausage, or eaten as dried beef. It is invaluable in long land explorations, and is of great use in sea voyages.

RACCOONS—*See Woodchucks.*

SQUIRREL PIE.

Clean one pair of squirrels and cut into small pieces. Wipe off with a damp cloth. Put into a stewpan with 2 slices of salt pork, and water to nearly cover. Cook until half done. Season it well and thicken the gravy. Pour into a deep dish, cover with pie crust, and bake 30 minutes. Squirrels may be fried, broiled, or stewed, like chickens or rabbits.

VENISON—ROAST.

The haunch is the choicest piece for roasting. Wipe off with a damp cloth. Rub over with butter or lard. Then cover the top and sides with a thick paste of flour and water half an inch deep. Lay a coarse paper over all and put to roast with one cup of water in the dripping-pan. Keep the oven well heated. Baste every 15 or 20 minutes with butter and water. Twenty minutes before serving remove the paste and paper, and dredge with flour, and baste with butter until of a light brown. Pour in a pint of water and make a thickened gravy as for roast beef or pork, adding a pinch of cloves, nutmeg, cayenne, and a few blades of mace. Strain before sending to table, and 2 tablespoons of currant jelly may be added if you have it. Have dishes very hot. The shoulder is also a good roasting piece, but need not be covered with the paste as in the above directions.

VENISON SAUSAGE.

Take equal quantities of old salt pork and bits of raw venison. Chop fine. To each pound of chopped meat add 3 teaspoons of sage, 1½ of salt, and 1 of pepper. Make into flat cakes and fry with no other fat, as that in the sausage is sufficient.

VENISON STEAKS.

These take longer to cook than beef, but should be similarly broiled or fried. When done, place in a hot dish with a gravy made of butter the size or an egg for each pound of steak, mixed with a spoon of flour, and properly seasoned with pepper and salt. Jelly may be added if desired. Before serving, cover the platter and set in a hot oven for 5 minutes or less. Have the plates well heated, as venison cools quickly. At table it is nice to place a bit of jelly on each piece served.

VENISON STEW.

Cut the meat into small pieces. Inferior cuts will make a very good stew. Boil for a couple of hours. Season to suit the taste. Add potatoes peeled, and, if large, cut in two. When done, skim out, thicken the gravy and pour over.

WOODCHUCKS AND 'COONS.

Mrs. E. E. Bower, Erie, Pa.

In Pennsylvania, woodchucks are called ground-hogs and esteemed a great delicacy, and really a fine fat one well roasted is not to be despised. To cook either ground-hogs or 'coons, parboil for 30 minutes, to take off the wild smell; then rub well with salt and pepper, and roast in a quick oven at first, allowing the fire to cool gradually; 30 minutes to every pound is a safe rule. Young animals need no parboiling. Where fire-places are used, people cook them on a spit over a dripping-pan.

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WINGED GAME.

CRANES AND HERONS. DUCKS. PARTRIDGE. LARKS. PIGEONS. PILAU. PLOVER. PRAIRIE CHICKEN. QUAIL. REED-BIRDS, RAILS, AND SNIPE. WOODCOCK.

CRANES AND HERONS.

May be broiled or stewed, like chickens. They make a very fine soup. Dress and joint 5 or 6 and put into a pot with an equal weight of beef cut small; slice 1 onion (or more); add a slice of fat pork; water to cover. When tender add, if you have them, about a pint of oysters with their liquor. Crabs cleaned and quartered may be substituted. Let simmer till done. Then just before serving stir in 1 or 2 tablespoons of gumbo, if you have it prepared.

DUCKS—CANVAS BACK—ROASTED.

Pluck, singe, draw, and wipe well. Do not wash; let the duck retain its own flavor as far as possible. Leave the head on to show its species. Roast, without stuffing, 25 or

30 minutes, in a hot oven, after seasoning with pepper and salt. Baste with butter and water. A bit of cayenne and a tablespoon of currant jelly added to the gravy are an improvement. Thicken with browned flour.

DUCKS—WILD—ROASTED.

Prepare for roasting the same as any fowl. Parboil for 15 minutes with an onion in the water, and the strong fishy flavor that is sometimes so disagreeable in wild ducks will have disappeared. A carrot will answer the same purpose. Stuff with bread crumbs, a minced onion, season with pepper, salt, and sage, and roast until tender. Use butter plentifully in basting. A half hour will suffice for young ducks.

DUCKS—WILD—STEWED.

Cut the ducks into joints ; pepper, salt, and flour them ; fry in butter in a stewpan. Then cover with a gravy made of the giblets and some bits of lean veal if you have it, all minced and stewed in water until tender Add a minced onion or shallot, a bunch of sweet herbs, and salt and pepper, with a bit of lemon peel. Cover closely and let them stew until tender. About 30 minutes will suffice. Skim out the ducks ; skim and strain the gravy, add a cup of cream or milk and a beaten egg, thicken with browned flour, and let boil up once and pour over the ducks. The juice of a lemon may be added, or lemon may be sliced and served on the ducks.

PARTRIDGE PIE.

After dressing, divide in halves, rub with pepper, salt, and flour, sprinkle in parsley, thyme, and mushrooms, if you happen to have them. Put a slice of ham and 2 pounds of veal cut up small at the bottom of the baking-dish. Then add the partridges and pour over them a pint of good broth or gravy. This is for about 4 birds. If you have no gravy, use water with a large spoon of butter. Cover with rich pie-paste. Leave an opening in the center and bake about 1 hour.

PARTRIDGE—BROILED.

Pick and draw; divide through the back and breast, and wipe with a damp cloth. Season highly with pepper, salt, a bit of cayenne, and broil over a clear, bright fire. It will broil in 15 or 20 minutes. When done rub over with butter. Serve with lemon laid in slices on the bird.

LARKS.

Clean, wipe dry, brush them over with the yolk of egg, roll in bread crumbs and roast in a quick oven for 10 or 15 minutes. Baste with butter and keep them covered with bread crumbs while roasting. Serve the crumbs under the birds and lay slices of lemon on them.

PIGEON PIE.

Do not stuff pigeons, but cut them in 4 pieces; parboil and place in layers with egg and pork or bacon, as directed for quail pie. Use plenty of butter to make the gravy rich. Bake same as quail pie.

PIGEONS—POTTED.

Pluck and clean. Take a cracker, an egg, a piece of butter or chopped suet the size of an egg, and a pinch of sage or sweet marjoram. Make into small balls and put one with a thin slice of salt pork into each bird. Lay the birds close together in a pot. Dredge well with flour. Put in a good tablespoon of butter to 6 birds. Cover with water. Cover the pot and stew slowly for about an hour and a half. Less time if young and very tender, and longer if old. Serve on a large platter with the gravy. Other birds may be potted the same way.

PIGEONS—STEWED.

Take the grated crumbs of a small loaf of bread, chop fine a pound of fat bacon, a sprinkling of thyme, parsley, and pepper, mix with a couple of raw eggs, stuff the craws of the pigeons with this, lard the breasts and fry them brown. Then put into a stewpan with some beef gravy and stew ¾ of an hour. Thicken with a tablespoon of butter rolled in flour. Serve on a platter and strain the gravy over them. A nice accompaniment is a row of force-meat balls around the edge of the dish.

PILAU OF BIRDS.

Boil 2 or 3 large birds or half a dozen small ones with a pound of bacon in water enough to cover well. Season it with salt. When tender take them out with a little of the liquor. Into the remainder put 2 pounds of clean washed rice. Cook until done, keeping closely covered. Stir into it a cup of butter, and salt to taste. Put a layer of the rice in a deep dish. On this lay the birds with the bacon in the middle. Add the liquor. Then cover them all with the rice that is left. Smooth it and spread over it the beaten yolks of 2 eggs. Cover with a plate; bake 15 or 20 minutes in a moderate oven.

PLOVER.

Clean and truss. Lay in a pan and season with salt and pepper. Rub over with butter and cook in a quick oven. A piece of fat bacon or salt pork laid on each one gives a good flavor. Toast some bread and put a piece under each bird before it is quite done. Baste with butter and water. Take up on a hot platter, a bird on each slice of toast, and serve together.

PRAIRIE CHICKEN—ROASTED.

Remove all shot, clean quickly and thoroughly. Cut open and lay on them thin slices of salt pork. Place in a dripping-pan with a cup of water, and cook in the oven until done. The time will vary from 40 minutes to an hour and a half, according to the size and age of the bird.

PRAIRIE CHICKENS—STEAMED AND BAKED.

Stuff them, after cleaning, with a dressing of bread crumbs and seasoning of pepper and salt, and mixed with melted butter. Sage, onion, or summer savory may be added, if liked. Secure the fowl firmly with a needle and twine. Steam in a steamer until tender. Then remove to a dripping-pan, dredge with flour, pepper, and salt, and brown delicately in the oven. Baste with melted butter. Garnish with parsley and lumps of currant jelly. Prairie fowls may be stewed or broiled the same as other birds mentioned in this chapter.

QUAIL—BROILED.

Clean and split down the back. Wipe carefully, season well with salt and pepper, and place on a gridiron over a clear, hot fire. Turn, and when done, lay on a hot dish; butter well, and serve on buttered toast.

QUAIL PIE.

Clean, truss, and stuff the quails. Parboil for 10 or 15 minutes. Line the sides of a deep pan with rich pie-paste. In the bottom put a couple of slices of salt pork or bacon cut into small pieces. Then some slices of hard-boiled eggs, with butter and pepper. Then the quails (after removing the cords), with a sprinkling of minced parsley. The juice of a lemon is an improvement. Put bits of butter rolled in flour over the birds, then a layer of slices of egg and bits of pork. Pour in the water in which they were parboiled, and cover with pie-paste, leaving an opening in the center. Bake about an hour.

QUAIL—STEAMED.

Steam quail until nearly done, then roast in the oven to a nice brown, basting often with melted butter in water. Serve on buttered toast. Very nice.

REED BIRDS, RAIL BIRDS, AND SNIPE.

May be cooked precisely as plovers, or they may be broiled and served with toast the same as quail or partridge.

WOODCOCK.

Many excellent cooks do not draw them, asserting that the trail should be left in, even by those who do not like it, and removed after it is served. They claim that the flavor of the bird is much impaired if the trail is taken out before cooking. It looks rather plausible, as they are said to live by suction, have no crop, and a stomach only the size of a bullet. The trail, head, and neck are regarded as great delicacies by epicures. For my own eating, I could not cook them without drawing.

TO BAKE.

Divide down the back, put in the oven, salt and pepper them and baste with melted butter. Garnish with slices of lemon.

TO BROIL.

Split down the back, wipe with a damp cloth, and broil over a clear fire. Rub on butter, pepper, and salt when done. Serve on a hot platter and help each person to half a bird.

TO ROAST.

Clean, draw, and stuff with simple bread crumbs well seasoned with pepper and salt, and moistened with sweet cream or melted butter. Sew them up. Tie a small, thin slice of salt pork around the bird. Place in a dripping-pan and baste with butter and water. Put slices of buttered toast under them before taking up, and serve with them.

FROGS AND TERRAPIN.

FROGS. *TERRAPIN OR TURTLE.*

FROGS.

Skin them as soon as possible. The hind legs are usually the only part used, although the back is good eating. Fry or broil the same as chickens—or fricassee them.

TERRAPIN OR TURTLE.

Plunge the turtle while yet alive into boiling water. When life is extinct, remove the outer skin and the toe-nails. Then rinse well, and boil in salted water until perfectly tender. Then take off the shells, remove the gall and sand-bag carefully, and clean the terrapin thoroughly. Next cut the meat and entrails into small pieces, saving all the juice, put into a saucepan without water and season to your taste with salt, cayenne, and black pepper. Add for each terrapin, butter the size of an egg made smooth with a tablespoon of flour. A few tablespoons of cream should be added last. Many persons add the yolks of 3 or 4 hard-boiled eggs just before serving. While cooking it should be stirred very often—and must be dished up and eaten very hot.

Eggs.

MODES OF COOKING.

TO PRESERVE. TO COLOR. BOILED. SCRAMBLED.
FRIED. POACHED. STEAMED. BAKED.
PANNED. SCALLOPED. CURRIED. CHOWDER.
STUFFED. PICKLED. OMELET.

EGGS are regarded by some as a great delicacy; by others, as a prime article of food. But in either case, the mode of cooking has much to do with the satisfaction produced in the eating. The yolk is considered much more nutritious than the white.

To ascertain the freshness of an egg, hold it in the hand and look through it to the light. If it looks clear, there is tolerable assurance that it is good. Another test is to put them in a clear vessel of water. The good ones will lie on the side.

The eggs of the common hen are esteemed the best. They are much better when new-laid, than even a day or two afterwards.

Turkey eggs are almost equal to those of the hen—not quite so mild.

Goose eggs are large, and agreeable to the taste.

Duck eggs are richly-flavored. The white is of a bluish tint, and will cook in less time than that of the hen.

Guinea-hen's eggs are smaller and more delicate than those of the common hen.

Eggs of wild fowl are usually colored, and often spotted. They frequently taste somewhat like the birds themselves. Eggs of land birds, such as the plover, are much liked, but those of sea-fowl have a fishy taste that is disagreeable.

Turtle eggs are numerous, and have yolk only. The eggs of some varieties have no shell. They are very delicious. The turtle lays from 150 to 200 at a time, and lays several times during the year.

TO PRESERVE EGGS,

Take a colander full at a time of new-laid eggs, and pour over them a tea-kettle full of boiling water. The heat of the water cooks the white of the egg sufficiently to keep out the air. I have known of eggs being used in midwinter, that were put up in the summer in this way. They should be kept in a cool place, and may be put away in boxes or baskets, or any convenient receptacle.

Another method is, to dip each egg in gum-arabic water, or in melted grease. In either case, a coating is formed on the shell, rendering it air-tight.

I have kept eggs three months in an egg case, with no preparation whatever. Close contact would have spoiled them.

TO COLOR EGGS FOR EASTER.

Wind strips of bright-colored calico around the eggs, and then boil in lye; you will find them gayly colored. To color them yellow, boil with onion skins.

BOILED EGGS.

Use a wire egg-boiler for boiling eggs; 3 minutes cooks the white about right for soft-boiled eggs. If put into cold water and let remain to a boiling point, they are cooked more evenly than by plunging into hot water at first. And it is further recommended to pour boiling water on the eggs and set the vessel on the hearth for 5 minutes.

SCRAMBLED EGGS.

Put a tablespoon of butter in a frying-pan. When hot put in the requisite number of eggs beaten lightly. Pepper and salt them, and add half a cup of milk to a dozen eggs. Stir constantly, and as soon as they begin to set, take off and pour out. They must not be hard.

FRIED EGGS.

Butter some gem irons and break an egg in each one and set in the oven, after seasoning with salt and pepper. Will cook in a very short time.

FRIED HAM AND EGGS.

Freshen the ham, if it requires it, by putting it on the stove in cold water, and pouring off as soon as it comes to a scald. Fry the ham in its own fat, then fry the eggs afterward in the same. Dish up on the same platter.

BROILED HAM AND EGGS.

Broil thin slices of ham. Put a bit of butter on each slice when done. Poach the eggs in water, and lay one neatly on each piece of ham.

POACHED EGGS.

Set some muffin rings in boiling water. Break each egg in a ring, and it will take the form of the ring, and be much more pleasing to the eye than the old way.

STEAMED EGGS.

Butter a tin plate and break in your eggs. Set in a steamer, place over a kettle of boiling water and steam till the whites are cooked. If broken into buttered patty-pans they look nicer, by keeping their forms better. Or still better, if broken into egg-cups and steamed until done, they are very nice. Cooked in this way, there is nothing of their flavor lost.

BAKED EGGS.

Take a large platter. Break on it as many eggs as you need for your meal, sprinkle over with salt, pepper, and lumps of butter. Set in the oven, and in about 5 minutes the whites will be set and the eggs sufficiently cooked. A handy way on washing or ironing days, when the top of the stove is all in use.

PANNED EGGS.

Make a minced meat of chopped ham, fine bread crumbs, pepper, salt, and some melted butter. Moisten with milk to a soft paste, and half fill some patty-pans with the mixture. Break an egg carefully upon the top of each. Dust with pepper and salt, and sprinkle some finely-powdered cracker over all. Set in the oven and bake about 8 minutes. Eat hot.

SCALLOPED EGGS.

Prepare a cup of thick drawn-butter gravy, and a dozen hard-boiled eggs. Butter a pudding-dish and place in it a layer of fine bread crumbs moistened with milk or broth. Add 2 beaten eggs to the drawn butter. Cut the boiled eggs in slices, dip each slice in gravy and place in layers upon the bread crumbs. Sprinkle these with cold meat or fowl minced fine. Repeat the layers and put over all a covering of sifted bread crumbs. Heat well through in a moderate oven.

CURRIED EGGS.

Boil 6 eggs hard. Set aside to cool. Mix in a saucepan 2 tablespoons butter and 1 of curry powder, over a moderate fire. Put in a couple of chopped onions and fry soft. Add a cup or more of broth or rich gravy and simmer till the onion is reduced to pulp. Add to this a cup of cream, mixed smoothly with a tablespoon of flour. Let boil up and add to it the eggs cut in slices. Heat through and serve very hot.

EGG CHOWDER.

Fry the pork, cook onions, potatoes, etc., just the same as for fish chowder. After everything is done, just before you take it off, break in as many eggs as there are persons to eat, and let it boil up sufficiently to cook them through. I think those who try it will like it, and no danger of choking children with bones.

STUFFED EGGS.

Boil eggs hard. Cut a piece from one end and take out the yolk. Chop some ham or veal very fine, season it with salt and pepper, mix it with part of the yolk made smooth, and fill the egg with it. Replace the cut white part. A very palatable picnic dish. Boneless sardine with the skin removed and minced very fine, is a good stuffing.

PICKLED EGGS.

Boil eggs very hard and remove the shell. Take 1 teaspoon each of cinnamon, allspice, and mace, put in a little muslin bag in cold water, boil well, and if it boils away, add enough to make ½ pint when the spices are taken out. Add 1 pint of strong vinegar, pour over the eggs. If you want them colored, put in some beet juice.

PLAIN OMELET.

4 eggs.
½ cup milk.
1 teaspoon flour.

Beat the flour with a little of the milk, and fill the cup with milk till half full. Then put this mixture and the four eggs together, just sufficiently to break the yolks, but not to beat them. Pour this into a hot and well-buttered frying-pan and cover it. When it begins to cook, roll it over and over like a jelly-roll, and as soon as cooked, turn it out on a hot platter with as little handling as possible.

OMELET SOUFFLE.

Beat the yolks of 6 eggs light, add ½ teaspoon of lemon juice, a bit of grated peel, some nutmeg, and ½ teaspoon of sugar. Beat well and add lightly 5 tablespoons of cream. Butter the omelet pan, heat, pour in the mixture, and stir in lightly with a fork the well-beaten whites. Cook 5 or 6 minutes in a quick oven. Turn upside down on a hot plate and serve instantly.

NOTE.—If possible, keep one pan for omelets alone.

OMELET SACCHARINE.

To the yolks of 6 eggs add a tablespoon of powdered sugar, and a teaspoon or more of some agreeable essence. Mix and add carefully to the well-beaten whites. Pour into a hot, buttered frying-pan. As it cooks at the edges, lift it with a fork and toss to the center. Take up on a hot dish, and dust with powdered sugar.

OMELET CELESTINE.

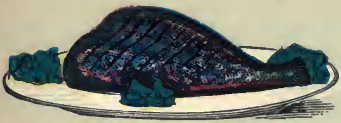
Miss Juliet Corson.

The same as saccharine by adding 2 spoons of currant jelly before taking up.

EGG AND ORANGE OMELET.

Three eggs, a teaspoon of orange juice, and a teaspoon of grated rind of orange. Beat the yolks and whites separately, then add them carefully together and proceed as for plain omelet.

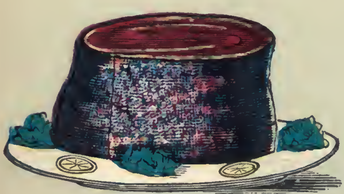
PLATE III.—See GARNISHES *and* DESCRIPTION OF COLORED PLATES.

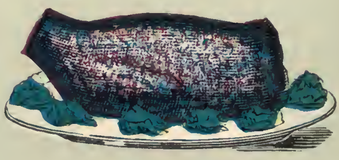

ROAST LEG OF PORK.

FOWL.

ROAST PIG.

ROAST TURKEY.


FILLET OF VEAL.


FOREQUARTER OF LAMB.

DESIGNED AND ENGRAVED EXPRESSLY FOR MRS. OWENS' COOK BOOK BY BAKER & CO.

Poultry.

CHICKENS. TURKEYS, GEESE, AND DUCKS.

REMARKS.

POULTRY is generally an acceptable food, and is readily digested. To an invalid, and persons of delicate organization, a bit of nicely-cooked chicken is often an agreeable change. The methods of preparing, cooking, and serving poultry should receive careful consideration.

To judge something of the age of a fowl, examine the pin feathers, the texture of the skin, and the size of the spurs on and the legs.

If a fowl is stall-fed, the layers of fat are a sickly white color, and have none of the wholesome appearance of the free, home-fed, farm poultry.

The skin of a young fowl is easily torn.

If poultry does not smell sweet inside, discard it.

If fowls are half starved during the summer, no amount of extra feeding will bring them up to as high a standard for the table, as those well fed from the day of their leaving the shell.

During the last three or four weeks before killing, give them boiled potatoes, beets, or carrots, thickened with corn-meal for their morning and noon meal, and corn alone at night, and a constant supply of milk placed where they can get it.

Do not keep them in pens or in the dark. It will certainly detract from their market value.

Fowls should not be fed for 24 hours before killing. Food in the crop is liable to sour.

Turkeys cared for in this way should weigh on an average 16 pounds each, when between 6 and 7 months old.

A dealer in poultry in the city says that bleeding in the mouth is the best mode of killing. Leave the heads and feet on, dip the fowl in nearly boiling water, three times, holding it by the legs. Then remove the feathers quickly, and without tearing the skin ; then dip for an instant into boiling water, and then into cold water. Wipe dry inside and out.

Poultry would reach our markets in much better condition if, as soon as dressed and wiped dry, a piece of charcoal were placed in each one.

To singe a fowl, pour a few drops of alcohol on a plate and touch it with a lighted match. Handier than burning a paper.

To draw a chicken for stuffing, cut a slit under one of the legs, so it may be hidden by sewing up. Take the crop out from a cut in the back of the neck.

To truss a fowl, tie the wings and thighs securely to the body to keep it in shape for boiling or roasting.

To truss a four-footed animal, tie the legs down securely.

Rub clear lard, or lay a piece of fat pork over a fowl when put to roast.

The giblets of poultry are the head, neck, wings, feet, gizzard, heart, and liver.

To catch a fowl for cooking, have a coop made of lath, with an opening at one end. Throw a handful of corn inside and outside of it, and when the chicken is a prisoner, close up the coop and take it out. This is infinitely better than the cruel practice of chasing or shooting them.

CHICKENS.

TO CUT UP. TO BONE. FILLING FOR BONED CHICKEN. MODES OF COOKING.

HOW TO CUT UP A CHICKEN.

Miss Juliet Corson.

After singeing the fowl, wipe with a wet towel. In order to get as many pieces as possible, cut off the wings so that a little piece of the breast remains with the wing. Remove the crop by cutting the skin at the back of the neck. Cut off the neck close to the body. Next take off the wing side-bones. Having cut them loose from the backbone, bend them toward the front and they will part at the joint ; loosen them with the knife. Take off the legs next. Instead of making a division between the second joint and drum-stick, cut midway the second joint, and then just below the joint, and trim off the lower end of the drum-stick. Next cut through the side just where the breast-bone joins the ribs. Then the breast-bone can be pulled free from the back, and the entrails can be taken out easily without breaking, which is a consideration, because if, in drawing a chicken, the entrails are broken, it becomes necessary to wash the chicken so much that the flavor is impaired. Cut off the lower part of the breast-bone without splitting it, because, while that is a very nice piece, it is apt to be a very small one. If there are any pieces of ribs attached to the sides of the breast-bone trim them off. Cut the upper part into 2 pieces right down the middle, or into 4—down the middle and then each piece in two—according to the size of the chicken. Having cut up the breast-bone, the entrails are to be taken away from the back, cutting around the vent being necessary in order to loosen them. The oil-bag is, of course, to be removed ; the liver also, without breaking the gall, which can be avoided by leaving a little piece of the liver attached to it. There are 2 or 3 ways of preparing the gizzard. Adopt the easiest. Instead of taking the trouble to split the gizzard, and trying to take out the bag of stones within, I believe it best to cut from the outside, just that portion of purplish flesh which is used. If there is on it any appearance of the contents wash it. Now separate the backbone and neck, and notice the back side-bones, where are located the "oysters." If the back were split entirely down, the "oysters" would be cut in two ; but by cutting off the end of the backbone they are preserved. To some, they are the choicest part of the chicken.

HOW TO BONE A CHICKEN OR TURKEY.

Use a sharp-pointed knife, and slit the skin of the whole fowl down the back from neck to oil-bag, and cut and scrape off close to the bones, all the meat and skin ; scrape, after jointing the thigh, leg, and wing bones, the last joint of the wing cut off, and be careful of the skin of the second joint. When you have removed the skeleton and entrails save all of the giblets. Make an ordinary filling of bread and butter minced fine with the giblets, and the dark meat of the fowls, and the light too, if desired ; but, it is nice to leave the light for chicken salad. Fill out wherever the bones have been taken out, and shape up nicely, sewing the skin all down the back. Bake until done, basting with salt and water and butter. Draw out the threads, when hot, handle carefully, and serve either hot or cold. Any kind of filling may be used. The bones may be boiled up for soup.

FILLING FOR BONED CHICKEN OR TURKEY.

Use $\frac{2}{3}$ as much force-meat, as the fowl weighs. Lean veal, and lean fresh pork chopped fine, and for each pound, take 1 whole egg, 1 teaspoon of cloves and allspice mixed, 1 teaspoon salt. Instead of the veal, another fowl's flesh may be used. After the bones have all been removed, put them in cold water with a bunch of sweet herbs, an onion stuck with 6 or 8 cloves, a carrot and turnip sliced. Let boil, add salt, skim carefully. Prepare the fowl by laying it flat down, spread on a layer of force-meat, then strips of fat pork and the liver, then a layer of mushrooms. Then run a string around the edges of the chicken and draw it up like a wallet. Having sewed up the ends, then sew the cut that was first made down the back. Then roll it up in a tight bundle in a towel. Tie the ends like a sack of flour and tie 2 or 3 tapes around the middle as tight as you possibly can. Boil in the above liquor, adding water sufficient to cover it, allowing ½ an hour to the pound. Take out of the towel, wipe off, wrap in a clean towel and lay on a platter, put another over and place a weight on. Use the remaining liquor for soup. The easiest fowl to bone is a year-old turkey.

SMOTHERED CHICKEN.

Cut the chicken open at the back after dressing it. Sprinkle with salt, and pepper, and little lumps of butter. Put in a baking-pan, cover with another pan, and bake 1 hour. Baste often with butter.

FRICASSEED CHICKEN.

Cut every joint separate, the back in 2 pieces, and the breast in 3 or more. Stew only in water enough to cover, until the meat is very tender. There should be about a teacup of water in the pot. Mix a heaping teaspoon of flour with a cup of milk, add, and let boil up. Season with salt and pepper, and take up on a platter. You may put in 2 slices of salt pork cut in strips half an hour before serving, if the flavor is liked. If a brown fricassee is wanted, pour the greater part of the liquor off just before the chicken is done, and add a lump of butter, and let the pieces fry brown in the pot.

FRIED CHICKEN.

Cut 2 young chickens at the joints. Roll in flour that is salted and peppered, and fry slowly in hot butter and lard, until browned on both sides. When done take out on a hot platter and pour a pint of cream or milk into the frying-pan. Thicken with 1 spoon of flour made smooth with 2 of the milk. Let boil up and pour over the chickens. If preferred, serve the gravy in a separate dish.

CHICKEN STEW.

Cut a chicken up small. Boil till tender; make a thickening of 1 or 2 tablespoons of flour and milk, using a pint of rich milk, or cream, if it is to be had. Season well with butter, pepper, and salt. Have ready in a tureen, some fresh soda or baking powder biscuits broken in halves. Pour some of the gravy over them, and reserve the remainder to serve with the fowl in a platter. Be sure and have plenty of gravy; it will all be wanted.

BRUNSWICK STEW.

One chicken or 2 squirrels cut up small with ½ pound of bacon, cut small, put into 6 quarts of water. Cook tender, then separate the meat from the bones. Return the meat to the pot, adding more water if necessary. Then add the following vegetables, measured after they are prepared:

1 pint tomatoes, peeled and cut fine.
1 pint potatoes, peeled and cut fine.
½ pint corn, grated or cut and scraped.
½ pint butter beans.
½ a lemon, juice, and grated peel.

Stew until done. Season with butter, pepper, and salt, and stir carefully to keep from burning. Serve hot.

CHICKEN PIE.

Cut a chicken in small pieces and stew till tender. Season well with butter, pepper, and salt. Thicken the gravy with a tablespoon of flour made smooth with water. Have ready some peeled boiled potatoes. Line the sides of a deep dish with rich crust; put in a layer of chicken and a layer of potatoes in thick slices. Repeat, and pour the gravy over it. Cover with the pie crust. Cut a slit in the top, and bake till the crust is done. Serve hot.

CHICKEN POT-PIE.

Cut a good-sized chicken in small pieces. Put a small plate in the bottom of the kettle. Put the chicken in and cover it with hot water. Season high with butter, pepper, and salt. A half hour before serving, drop in small lumps of dough made like biscuit. A quart of flour makes enough dumplings for one large chicken. Cover closely; 20 or 25 minutes will generally cook them. Take out with skimmer carefully, on platter, and if gravy is not thick enough, thicken it with a small spoon of flour and water, made smooth. Pour it over the chicken and dumplings.

PRESSED CHICKEN.

Stew slowly 2 chickens, cut up small, until the meat drops from the bones; then take out and chop fine. Let the liquor boil down to a cup full. Add to it butter the size of an egg, a teaspoon of pepper, little allspice, and a beaten egg; stir through the meat; slice a hard-boiled egg, lay in your mould and press in the meat. When served, garnish with celery tops, or sprigs of parsley.

CHICKEN WITH OYSTERS.

Mrs. M. M. Hale, Sandwich, Ill.

Cut a couple of chickens in small pieces, boil till tender. Take out and fry in butter (or use part lard.) To the liquor they were boiled in add pepper and salt to taste, a spoon of butter, flour to thicken, a quart of oysters, and some milk if liked. Boil up and pour over the chicken in a large platter.

GIBLET STEW.

When stewing chickens, remove giblets and serve for lunch as follows: Add a cup of the cream gravy to the giblets, with 2 or 3 cups of cold, boiled potatoes cut into ½ inch squares. Add a cup of milk, heat slowly. Season with salt and pepper, pour into a dish, and put 1 or 2 sprigs of parsley on the edge.

For chicken salad, see "SALADS."

* * *

TURKEYS, GEESE, AND DUCKS.

ROAST TURKEY. FRIED TURKEY. ROAST GOOSE. GERMAN RELISH. ROAST DUCKS. STUFFING FOR DUCKS.

ROAST TURKEY.

A year old is considered best. After dressing, salt and pepper the inside. If prepared the day before it will be all the better seasoned. For each pound, 20 minutes is a good general rule. Take a loaf and a half of stale baker's bread for a good-sized turkey. Rub fine with the hands; cut a large white onion and cook a few minutes in butter in a frying-pan. Do not brown it. Then stir in your bread, 1 teaspoon of salt, 1 of pepper, 1 of sage; mix the onion in, and use melted butter sufficient to bind all together; stuff, tie the wings and thighs, to keep in place. Salt and pepper the outside. Put 1½ cups of water in the dripping-pan with the turkey. Lay 2 or 3 pieces of fat pork on the top, or rub well with lard. Or, better still, after it begins to brown, take a white cloth, double it, wring it out of water, and cover the turkey with it. Baste frequently over the cloth.

It is tender and luscious. Do not let the cloth scorch. Keep an even fire, watch carefully, and turn occasionally. If oysters are liked, a pint may be chopped with the dressing. Lay the giblets by the side of the turkey, and when done chop fine, and put in the gravy, thickened with a tablespoon of flour. Oyster sauce is very nice served with roast turkey. See directions in "OYSTERS." Serve with cranberry sauce, celery, turnips, boiled onions, or any vegetable, fresh or canned.

OYSTER DRESSING FOR TURKEY.

Mrs. Fannie H. Bower, Parker, Dak.

Boil the liver, heart, and gizzard ½ an hour. Chop fine with bread crumbs sufficient for the dressing. Put 2 tablespoons of hard butter in a spider. When it is brown, put the dressing in, and pour in about 2 tablespoons hot water. Let steam through, stirring it meanwhile. Take out, season with pepper and salt, and stir in 1 pint of oysters carefully, so that they will remain unbroken. Stuff the turkey with this.

FRIED TURKEY.

Mrs. Albert Willson, Johnson Junction, Ky.

Cut slices from the breast of a raw turkey. Roll in flour salted and peppered, and fry in butter, or equal parts of butter and lard. It is done when it is a light brown, for it cooks very quickly, and will be as tender as a partridge. Use the remainder of the turkey for a stew, or it may be stuffed and roasted. Some dressing may be spread over the breast, and the absence of the part taken will never be noticed.

ROAST GOOSE.

Parboil for 2 hours at least. Then stuff with seasoned mashed potatoes. Roast, with a pint of water in the pan. Baste often. When done, pour off the surplus fat, as it is too rich for the gravy. Add water to make up the amount required.

FRIED GEESE LIVERS.

Take the livers from geese and fry them with slices of salt pork, in the pork fat. They are very palatable.

GERMAN RELISH.

Take a nice fat goose, take off the loose fat, season with a little salt and pepper, boil till nearly tender, with just water enough to cook it, then put in 1 pint good cider vinegar, then boil till very tender, like pigs' feet; then pack in a stone crock, leaving the bones in with the meat. It is a very dainty relish. To be sliced up cold. Turkey or chicken may be cooked in the same manner.

ROAST DUCKS.

If parboiled for an hour or two, before putting to roast, the strong taste is lessoned. Baste same as when roasting turkey.

STUFFING FOR DUCKS.

Mrs. E. B. Baldwin.

Half pound of fat pork chopped fine; 8 rolled soda crackers; 1 egg, 1 minced onion, 1 pint milk; sage, pepper, and salt.

APPLE STUFFING FOR DUCK.

Five sour apples, peeled, quartered, and cored. Stew until half done. Add 1 tea-cup bread crumbs, a sprinkle of cayenne pepper, salt, and 1 teaspoon sage. Mix together, stuff, and roast.

Meats.

REMARKS. BEEF. VEAL. MUTTON. PORK. CURING MEATS.

REMARKS.

ON CHOOSING. ON STEAMING.

MEAT should be selected carefully, cooked by the best methods, and eaten at regular times, and in proper quantities. With these hints acted upon, and with thorough mastication, there would be fewer dyspeptics among us.

If beef is good it will be fine grained, smooth, bright red and fat.

If the fat is yellow, the meat is not prime.

Veal should be dressed very soon after killing.

Good veal flesh is dry, firm, and white, with kidneys covered with fat.

Mutton is at its best from August till Christmas. Wethers are better mutton than ewes. If to be kept long, wipe often and dust with pepper.

The flesh of good mutton is dark red, with firm, white fat.

Fresh killed lamb is pale red, with bluish veins in the neck. Discard it if the neck vein is green or of a yellow tint.

Pork should be rejected if there are kernels in the fat. The skin should be smooth and thin. Discard clammy flesh.

The choicest beef cuts for roasting are the fourth, fifth, and sixth ribs.

If a roast is rolled by the butcher, have him send home the bones for soup.

If meat or fish have to be washed, use water very slightly salted. That prevents the extraction of the natural salts of the meat.

If it is necessary to freshen ham or salt pork, it is recommended very strongly to put into milk and water for several hours. Sour milk will answer as well as sweet. Rinse after taking out. This also applies to salt mackerel.

If meat is eaten when first killed, it will be tender. If a short time elapses, the muscles stiffen, and it will be tough. If more time elapses, the muscles relax, and it will be tender again.

Young meat of all kinds should be cooked very thoroughly, to be healthy. It offers less resistance to masticaton, hence will be less liable to be digested properly. Older and tougher meat, offering more resistance, will, of necessity, be better masticated and better incorporated with the saliva; hence, will be better digested.

In cold weather, great care should be taken to heat plates to serve at table. More especially, when mutton is used. Many a good dinner has been spoiled by a showing of cold mutton tallow on a still colder plate. If there is no warming oven to the stove, let them set in hot water for a few minutes.

Fresh meat, if to be boiled, should be put to cook in boiling water, and if more water is needed in the pot, let it be boiling when added.

Salt meat must be put over in cold water, that the salt may be extracted in cooking. Remove the scum as soon as it rises.

To be tender, meat should cook very gently; hard boiling toughens it. The toughest meat can be made tender by boiling it a long time, or baking it in a covered dish in the oven.

REMARKS ON STEAMING.

I give recipes for steaming, boiling, and roasting different meats. But my own favorite manner of cooking nearly all kinds of meat and poultry, vegetables, and dumplings, besides puddings and bread of different kinds, is by steaming. I use a steam cooker, having different chambers, and we cook a pudding, a piece of corned beef, potatoes, and other vegetables, in the different apartments at the same time. When cooking fresh beef or mutton, if we wish to have it browned, it is only necessary to put it in a hot oven for a few minutes. Too much cannot be said in favor of steaming. It renders food very nutritious and palatable, besides being economical both of time and fuel. Vegetables are never water soaked. The same can be said of dumplings and puddings.

* * *

BEEF.

MODES OF COOKING. *YORKSHIRE PUDDING.*
RHODE ISLAND DUMPLINGS.

OLD-FASHIONED BOILED DINNER.

Put the corned beef in a large kettle of cold water, soon after breakfast (if for noon dinner). About 10 o'clock, put in the salt pork, in a solid piece, 1 or 2 pounds, according to size of family. At the same time, wash beets very carefully and put in. If they are very large, put them in an hour earlier. Wash some carrots very thoroughly; if large, put them in at this time; if small, they may be put in with the potatoes. At 11 o'clock, put in peeled turnips, cut in 3 or 4 pieces. Scrape some parsnips and put in at the same time. Divide a head of cabbage in 4 parts, lengthwise, and put in at the same time, with good-sized peeled potatoes, allowing a good half hour for them to boil. Beets will not injure the looks of the other vegetables if the skin is not broken. When done, put them in cold water, to remove the skin, cut lengthwise in 3 or 4 pieces, and dish up. Take up the cabbage in a vegetable dish, after draining well. A platter is scarcely large enough to hold such a variety of meat and vegetables, and it is unhandy to cut up the meat; hence, it is better to dish up in separate dishes. A piece of red pepper cooked with a boiled dinner improves it. Grated horse-radish, or any bottled sauce, should be served with it. The best dessert with this dinner is a boiled Indian pudding.

POT ROAST OF BEEF.

Get a solid piece from the round, about 5 pounds. Put in a medium-sized kettle, that can set in the oven. Put it over the fire in hot water, to cover it. Boil slowly for 3 hours or more; season well; then remove the meat, and thicken the gravy with flour and water. Put the meat back in; set in the oven; put a cover over and let cook slowly till needed; 2 hours will not hurt. This mode of cooking will make the toughest beef tender. Serve in a large platter with part of the gravy; but dish up the greater part in a gravy dish.

ROAST BEEF.

Put the beef in a dripping-pan without water into a very hot oven for the first half hour, that the outside may sear over and keep the juices inside. When half done, the oven heat may be lessened, and the meat salted and peppered. Pour in sufficient water and thicken for gravy when the meat is done; 15 minutes to the pound, if wished rare in the center, or 20 minutes will make it well done. Cranberry sauce or jelly, turnips, celery, or any kind of canned vegetables, may be served with roast beef.

ROAST BEEF WITH YORKSHIRE PUDDING.

When roasting a piece of beef, set it up on a cricket or muffin rings, so that the juice will drop into the pan below; ¾ of an hour before it is done, mix up the following and pour into the pan under the meat: 1 pint of milk, 4 eggs, beaten very light, pinch of salt, 1 cup of flour. Cut in pieces and serve with the roast.

BEEFSTEAK STUFFED WITH POTATOES.

Bone a large and tender steak, scatter over it bits of butter, pepper, and salt, a little sage, and finely-chopped onion. Then a thick layer of mashed potatoes well seasoned. Roll up, sew or fasten with skewers. Put into a baking-pan with a cup of stock or gravy, and cook slowly, basting often. Serve with a rim of mashed potatoes around the platter, and garnish with water-cresses

MOCK DUCK.

Spread dressing, as for turkey, on a thick round of beefsteak; season, roll up, tie, and roast; baste often. Serve with gravy.

BEEF *A LA* MODE.

Miss Juliet Corson.

To make a large piece off the round tender, make holes with a steel or sharp instrument, and insert in each one a little strip of salt fat pork; run the strip with the grain. Let each end project; then put the meat in a bowl, and with it, a teaspoon of whole cloves, same of pepper-corns, a bay leaf, half a tea-cup of carrots sliced, same of turnip and onion; not any salt; cover with vinegar and water. Let stand several hours; all the better if it stand 2 or 3 days. If the fiber is tender, take it out of the pickle, fry it brown in a pot in drippings; then put in 2 tablespoons of flour, turn it over and over. When brown, cover with hot water and cook slowly. Salt it when half done. A half hour to the pound usually suffices.

BEEF STEW.

Order 2 pounds of beef or veal cut up small for a stew. Cheap cuts answer every purpose. Cook 2 or 3 hours. Put in some potatoes peeled and cut in halves, and some onions if they are liked. Season well; skim out into a platter; thicken the gravy and pour over. This will give a good dinner to 6 or 8 persons.

BROILED STEAK.

Heat and grease the bars of the gridiron; have a bright fire, with live coals at the top. Trim the steak nicely, a porter-house or sirloin, for broiling; cut off the little tough end of the porter-house. It will do better service in the soup-kettle. Lay the steak on the gridiron, cover, and as soon as seared, turn over and sear the other side. Turn again during the cooking; take up on a hot platter. Season with butter, pepper, and salt. A bit of onion rubbed over the platter before taking up the steak gives a delicate flavor that is delicious, without any of the offensiveness that the onion taste imparts, if used more largely. Garnish broiled steak with a sprig of parsley, and a few slices of lemon.

BEEFSTEAK SMOTHERED WITH ONIONS.

Cut up 6 onions very fine; put them into a saucepan with 1 cup of hot water, 2 tablespoons butter, some pepper and salt; dredge in a little flour. Let it stew until the onions are quite soft. Broil the steak according to directions; put it into the saucepan with the onions and let it simmer about 5 minutes. Serve together on a platter.

ROUND STEAK.

A favorite way of cooking beefsteak in the South, is to take a piece off the round, fry it in a skillet in its own fat, if sufficient, in drippings if not, and, when done, remove, pour in water, and thicken with flour, and make gravy to pour over the whole in a platter.

ENGLISH BEEFSTEAK.

The rules adopted by the celebrated Beefsteak Club, started in England in 1734, for cooking steak:

Pound well your meat till the fibers break,
Be sure that next you have, to broil the steak,
Good coal in plenty; nor a moment leave,
But turn it over this way, and then that;
The lean should be quite rare—not so the fat.
The platter now and then the juice receive,
Put on your butter, place it on your meat,
Salt, pepper, turn it over, serve, and eat.

FRIED STEAK—TO MAKE TENDER.

Mrs. R. H. James, Otsego, Wis.

Rub the steak with saleratus and let stand 2 hours, or over night. Rinse off quickly and wipe dry. Have a spider well heated, and greased with butter. Put the steak in, turn it often to sear it over and keep the juices inside. Set it on the back part of the stove, covered for a short time. Then remove to a hot platter, and season with butter, pepper, and salt. It is easier than broiling and tastes as well.

DRIED BEEF.

Chip half a pound of dried beef fine; put it in a stewpan, well covered with cold water. When it comes to a boil, pour off, and put over it a pint and a half of milk. Thicken this with a good tablespoon of flour wet with cold milk or water. Put in a bit of butter and pepper, and serve with baked potatoes. A nice breakfast or lunch for home people.

BEEF TONGUE.

If it is corned it should be soaked a few hours before boiling. Cook till done, then peel. If it is to be served hot, make a sauce of a can of tomatoes, an onion, a carrot, salt and pepper, a spoon of flour, well cooked and strained, and poured over. If to be eaten cold, put a weight on it ; when ready to serve, cut in very thin slices.

BEEF HEART EQUAL TO TONGUE.

In the forenoon, put the heart into a weak brine. In the evening, change to another brine. In the morning, put to cook in boiling water and cook fully 3 hours. When tender, have ready a dressing of bread crumbs, mixed with melted butter, and pepper, and salt, and stuff it. Put it in an oven 20 minutes, to cook the dressing. Let get cold, and slice very thin ; season with a little salt and pepper, if necessary.

PRESSED BEEF.

Buy a shank of beef. Boil till it falls from the bone. Remove every piece of bone, boil down a little longer. Season well with pepper and salt, add a bit of sage, if liked. Pour into a form. Excellent cold.

STUFFED PRESSED BEEF.

Mrs. A. S. Johnston, Leavenworth, Kas.

Take a large steak, spread it with well-seasoned dressing ; roll up, sew it in a stout bag and boil 3 hours in salted water. Take it out, put a weight on and press until cold ; then slice.

TO PRESS CORNED BEEF.

Put over in cold water and boil till the bones fall out. Let it cool in the water ; then remove, wrap it tightly in a towel, put in a cool place with a weight on it. Slice very thin. Garnish with pickles.

BEEF SAUSAGE CAKE.

One pound salt pork, 2 of raw chopped beef. Salt and pepper. Make into balls and fry.

SPICED BEEF.

3 pounds raw beef chopped with
½ pound suet. Add
2 eggs.
½ pint crumbs of bread.
4 tablespoons cream.
1 teaspoon butter.
2 teaspoons summer savory.
1 teaspoon salt.
½ teaspoon pepper.

Mix and work into a loaf, using flour to bind it. Bake in a pan and baste with butter and water. It will cook in 2 hours, or perhaps less time. Slice cold.

DEVILED KIDNEYS.

Miss Juliet Corson.

Three tablespoons of oil, 1 of vinegar, saltspoon of salt, pinch of pepper, and a teaspoon of mustard. Dip the sliced kidneys in the above mixture and broil them. After they are broiled, sprinkle a little cayenne pepper on. Serve when plenty of water can be afforded. Deviled means very hot.

STEWED KIDNEYS.

Parboil a few minutes; drain off the water and boil again for 5 or 10 minutes; then cut up small, put in fresh water and cook until tender. Season well, and thicken the gravy.

LIVER ROLLS.

Have the liver sliced; pour on boiling water, and let stand 5 minutes, or so. Remove the skin; season the slices with salt and pepper. Put a little piece of fat salt pork on each slice and roll up, fastening with a string. Then brown them in a tablespoon of drippings or butter; then throw in a tablespoon of flour among them; stir them about, cover with water; season more if necessary, and cook ½ an hour. Remove strings and serve as a regular meat dish at dinner.

TO FRY BEEF LIVER.

Scald, and peel off the edges. Roll in flour that is salted. Fry in butter in a pie-tin on top of the stove. It has a better taste than if cooked in an iron spider.

BEEF LIVER FRIED AND STEWED.

Scald and peel off the edge ; put to fry, and when both sides are brown, cover with water in the frying-pan ; put cover over, and let stew 15 or 20 minutes. If the liver is rolled in flour a nice gravy will be made in the stewing.

FRIED TRIPE.

Scrape the tripe. Cut it into squares of 3 inches ; boil in salted water ; when very tender, take out ; cut up smaller ; season, roll in flour, and fry brown in hot lard. When done, pour a cup of water in the frying-pan, and thicken with flour mixed smooth with vinegar ; pour over the tripe, hot. Good for breakfast.

POTTED TRIPE.

Miss Juliet Corson.

Boil, clean and cut up fresh tripe. Three pounds of tripe ; 1 very large carrot, turnip, onion, all peeled, a teaspoon of whole cloves, same of whole pepper, 2 bay leaves, a sprig of parsley. Put in a jar. Half cover with broth or water. If broth is used, fill up with water, having a half gill of vinegar in it. Paste the cover on with flour and water, and bake 6 hours.

CURRIED TRIPE.

Miss Juliet Corson.

Take the tripe, as it ordinarily comes from the market (it is generally cooked); parboil it for a few minutes, putting it on in cold salt and water. Pour off that and put on another, boil for 15 minutes ; take it out, and put in that water some rice to boil—the proportion is half a pound to a pound of tripe. Boil the rice until just tender. At the time of putting in the rice, slice and fry brown in a saucepan, 2 onions in butter or drippings ; then add the tripe and enough hot water to cover. Season with salt and pepper, and let it cook until the rice is done ; add a tablespoon of curry powder to the tripe. Stir it up, and dish the tripe with the rice around it. If the tripe is not pickled, add a tablespoon of vinegar before taking up.

RHODE ISLAND DUMPLINGS.

One quart of corn meal, ½ teaspoon of salt, wet up with cold water stiff. Pat with the hands into little balls. Put them on the bottom and around the sides of a kettle, and pour boiling water over them and boil briskly an hour. To be eaten with meat gravies. You can cook potatoes with them.

* * *

VEAL.

HOW TO COOK. LOAF. MARBLED. SWEET BREADS. LIVER.

VEAL ROAST.

Same as pork ; be sure and cook well through. Squash is a palatable vegetable to serve. Stewed tomatoes are also good ; currant jelly is always nice.

STUFFED VEAL.

Have the butcher make an incision for dressing. Use bread crumbs, a taste of onion, a raw egg beaten up, and any herbs that are desired. Stuff, and cook in a moderate oven till well done, about 25 minutes to the pound.

VEAL POT-PIE.

Take 2 pounds veal—a rib piece is good—cut it in small pieces, put it into a pot, having placed a small plate in the bottom to keep the meat from burning. Put in 2 quarts of water, either hot or cold. Keep it boiling for about an hour and a half. Then make a quart of flour into biscuit dough, and proceed as directed for chicken pot-pie. Be sure that there is water sufficient to cover the meat entirely, when the dumplings are put in, and cover closely for at least 20 minutes. Potatoes may be cooked with it, but we prefer them cooked separately and mashed.

VEAL CUTLETS.

Fry until pretty well done; then take out and dip into beaten egg, and then in rolled cracker, with salt stirred in, and fry again, turning so as to get a nice brown on each side. Make a gravy of water and a spoonful of flour in the frying-pan and pour over. Season, if not salted enough; tomatoes are nice, served with cutlets.

VEAL LOAF.

Mrs. M. A. Smith, Chicago.

3 pounds uncooked veal.
¾ pound salt pork—both chopped fine.
1 cup rolled cracker.
2 eggs, well beaten.
1 teaspoon sugar.
2 teaspoons salt.
1 teaspoon pepper.

Make into a loaf, and bake 2 hours. Slice cold.

MARBLED VEAL.

Take any pieces of cold cooked veal, season palatably, and pound fine in a mortar. Skin a cold boiled tongue, cut it up and pound to a paste, adding to it its own bulk of butter. Put alternate layers of the veal and tongue into a pot, press down hard, and pour clarified butter on top. It cuts prettily, like veined marble. The white meat of poultry may be used in place of veal. Use a tray if you have no mortar.

SWEET BREADS LARDED.

Soak in cold water and salt for an hour; then put on in a quart of cold water and a tablespoon of salt, and let come slowly to a boil; then put in cold water to cool sufficiently to handle; then lard them with little strips of dry salted fat pork, 1-16 of an inch thick. After they are larded, put in the oven for 15 minutes; brown them a little, and in the meantime make a garnish of whatever you wish. French green peas, mushrooms, string beans, or a plain white sauce.

SWEET BREADS FRIED.

Parboil them as soon as you get them. Remove the tough parts carefully. Let them lie in cold water a short time before using, then roll in cracker crumbs. Season with salt and pepper, and fry.

SWEET BREADS WITH OYSTERS—BAKED.

Boil the sweet breads tender; it will take but 5 or 10 minutes. Season with pepper and salt, add half a cup of cream, tablespoon butter, yolks of 2 eggs, and thicken with a tablespoon of flour made smooth with a little water. Line the bottom and sides of a deep dish with rich pie-paste. Put in the bottom the same quantity of oysters that you have of sweet breads, then the sweet breads, and fill up with the gravy. Cover with crust and bake until the crust is done.

CALF'S LIVER LARDED.

Miss Juliet Corson.

Use fat salt pork, as it is easier to lard with than pickled. For larding small birds, the strips should be 1½ inches long and 1-16 of an inch thick; for chickens, ¼ of an inch thick; beef a la mode, ½ an inch thick. These strips, called lardoons, are to be inserted in the surface of the liver with a larding needle. Wash the liver in cold water, and trim the loose pieces off, but not the skin proper. Lay it on a folded towel held in the hand, curve the point of the needle a little, take a stitch in the meat, work the needle back and forth 2 or 3 times, insert the strip of pork in the forked end of the needle and pull through, leaving half an inch or so each side of the stitch. Dot the whole surface with this culinary embroidery. Put the liver on a bed of a few scraps of pork, a little carrot, turnip, and onion in a baking-pan. In baking, put a buttered paper over it until nearly done ; then remove the paper, and let the lardoons brown. The vegetables should be rubbed through a sieve, and the drippings found in the bottom of the pan used as a basis for sauce or gravy.

STEWED CALF'S LIVER.

Partly cook ; then cut up small and finish stewing. Season with pepper, salt, and butter. Thicken with a tablespoon of flour mixed with 2 spoons water. Serve hot ; is nice for breakfast.

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MUTTON.

MODES OF COOKING MUTTON AND LAMB.

Before cooking mutton, take a sharp knife and loosen the thin outside skin and remove entirely. The oil of the wool penetrates through the pores of the skin, and from this comes that strong woolly taste, rendering mutton so objectionable. Use plenty of its own fat in which to cook it.

MUTTON ROAST.

Same as pork, but is not objectionable if a little rare.

Mint sauce is a usual accompaniment. Turnips are served with mutton.

BOILED MUTTON.

A leg of mutton boiled is a savory, juicy meat. Let the water cook down sufficient for gravy. Boil some rice, and eat as a vegetable, with boiled mutton; or coarse boiled hominy is equally as good. With lamb or mutton, some eat currant jelly with a sprinkling of mustard, and consider it exceedingly palatable.

IRISH STEW.

Take 6 mutton chops, 8 potatoes, peeled and cut in two, 6 onions, peeled and sliced. Put into the pot a layer of potatoes, then 2 chops with part of the onions, repeating until all are used. Season with pepper (white if you have it), salt, and a tablespoon of catsup. A slice of fat ham may be added, or butter, if preferred. Put in a pint of water and cover tightly, and let stew very gently for 1½ hours. Watch that it does not burn.

MUTTON CHOPS.

Place in a dripping-pan; season well, and set in a hot oven. This is the nicest way we have ever cooked mutton chops. The gravy may be thickened or not, just as you prefer. It is not necessary to turn them.

MACARONI MUTTON.

Six slices of mutton, ¼ pound of macaroni, sauce of any kind, pepper, salt, a tablespoon of vinegar, and a little water. Put all together in a stewpan, keep the lid on, and stew gently for 1 or 1½ hours.

LEG OF LAMB—TO ROAST.

All lamb should be very well cooked, and not put too near the fire at first; from 18 to 20 minutes to the pound before a clear but not fierce heat. It may be served with spinach, peas, or asparagus.

LAMB STEWED WITH GREEN PEAS.

Cut the scrag or breast of lamb in pieces and put into a stewpan with just enough water to cover it. Cover it closely and let it stew for 20 minutes. Take off the scum; add a tablespoon of salt and a quart of shelled peas; cover and let them stew for ½ an hour; mix a tablespoon of flour and butter, and stir in and let it simmer 10 minutes; then serve. If you mix the flour with cream it makes it better. Veal is nice cooked in this way, with half a dozen small new potatoes added with the peas.

BLANQUETTE OF LAMB, OR WHITE STEW.

Have the lamb cut in pieces and put over in water to parboil. If any scum rises, skim off. When it has boiled, take out and wipe with a wet towel if any scum appears. Strain the broth. Use it for a white sauce, beginning by putting a tablespoon of butter and a tablespoon of flour in a saucepan over the fire; stir together until well mixed, and gradually add the broth in which the meat was parboiled. Season the same with salt, pepper, and nutmeg. Add the meat and cook until the lamb is tender; stir in it the yolks of 2 eggs and a tablespoon of chopped parsley.

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PORK.

SOUSE. PIGS' FEET. PARSNIP STEW. NOODLES. OMELET.

ROAST PORK.

Season well. Put a pint of water in the pan, and roast slowly at first, allowing fully ½ hour to a pound. Baste often. Cook very thoroughly. Make gravy after pouring off the surplus from the top of the drippings. Fried cabbage is very good with pork. Any tart sauce may be used, or any canned vegetable. Turnips go nicely; celery always admissible. Fried apples are also very nice.

BAKED CHINE.

Rub the neck chine with salt. Put into a dripping-pan with a pint of water. Lay a dozen sweet potatoes, nicely cleaned, around the meat. Cover as closely as possible with a pan, and cook in the oven until done. Dish up all together on a platter. Irish potatoes may be used instead of sweet potatoes.

CHINE PIE.

Mrs. Mary Willson, Johnson Junction, Ky.

Take the backbone of a young pig, or the small end of the backbone of a large hog. Cut in small pieces. Stew till tender, season with pepper and salt, thicken the gravy with flour and water. Line the sides of a baking-pan with crust, put in the mixture and cover with crust and bake.

ENGLISH PORK-PIE.

Make a pie-crust, not very rich, and put around the sides of a deep pie-dish. In the bottom, and above, put layers of thin sliced bacon, thin sliced potatoes, onions chopped or sliced very fine, lean fresh pork cut into small pieces. Season with pepper, salt, and sage. Fill the dish with any good gravy left from roasts, or with water thickened for the occasion, with some butter added. Cover with crust, and bake about 1½ hours. Cover the pie with thick brown paper if it gets too brown.

SPARE-RIBS.

Spare-ribs, as they are sold in the city, are so very spare that it is an improvement to roast them with a dressing of bread crumbs. Lay some ribs in the dripping-pan; salt and pepper; spread over them a dressing of crumbs, seasoned with pepper, salt, and sage; then lay on more spare-ribs; put a pint of water in the pan; season; roast till well done; pour off the top for fryings; add more water and thicken for gravy. Fried apples are a nice accompaniment to spare-ribs.

STEWED PORK TENDERLOINS.

Heat and grease the spider, put in the tenderloins, and fry both sides brown, but do not cook them through; cover with boiling water, and stew 20 minutes or ½ hour; thicken the gravy, and season with pepper and salt. The meat will taste about equal to chicken.

FRIED PORK TENDERLOINS.

Flatten the tenderloins, or split them. Season with salt and pepper and fry in hot fat a nice brown on both sides. Serve hot.

TO KEEP FRESH PORK.

Roast as many pieces as you wish to keep, all ready for the table; then put them away in lard. All that is necessary is to heat through when wanted, and the lard is just as good as any for frying doughnuts, mush, croquettes, etc.

ROAST PIG.

Scald and clean the pig carefully. Make a dressing of bread crumbs, sage, salt, and pepper; stuff; sew up; fasten the legs back so that the under part will crisp nicely. Dredge with flour and put into a hot oven. Baste frequently with melted butter. When done, pour off the fat from the top of the drippings, add water to the remainder, and thicken for gravy. Serve in a gravy dish, and stand the pig up on a platter, and garnish with green parsley or celery tops.

HOW TO COOK PIGS' FEET.

Clean well and wrap each foot in a cotton bandage wound around it 2 or 3 times, and secured with cord; then boil them 4 hours; keep them in the cloths till needed to fry, broil, or pickle. If cooked in this way the skin will hold it together while cooking, and they will be found very delicate and tender.

STEWED PIGS' FEET.

Mrs. Wm. DeBell, Mt. Carmel, Ky.

Soak the feet in salt and water for an hour, or even all night. Then cover with water in a kettle and boil for 2 hours. Take out and put in a baking-pan, pour over some of the broth and brown in the oven. The water left in the kettle is good to boil cabbage and turnips in.

SOUSE.

Put the pigs' feet and ears, when well cleaned, over the fire in cold water. Boil till tender; pour over them in a jar a pickle made of cider vinegar, whole peppers, cloves, and mace, boiling hot. They will be ready to eat in 3 days, or less.

HEAD CHEESE.

Clean the head well, and soak in brine 24 hours; then boil it till very tender. Remove all bones, and add to it a boiled heart, tongue, and part of a liver; chop very fine; add salt, pepper, sage, and onion, if wished. Mix well; put in a colander and set over hot water at night. In the morning, put it to press.

PARSNIP STEW.

One pound of salt pork sliced; boil an hour or more; scrape and cut in lengthwise quarters 5 or 6 parsnips, add to the pork, and after boiling ½ hour add a few potatoes, and let all cook until the potatoes are done. The water should cook down to about a pint, when ready to dish up.

PORK TOAST.

Mrs. S. C. A. White, Maywood, Ill.

Cut salt pork in thin slices, and fry. Remove to a dish to serve; then put equal parts of hot water and sweet milk (about a cup of each) with the gravy. When it comes to a boil, stir in a teaspoon of flour wet up with cold milk or water. Then dip in slices of toasted bread. Lay the toast in a deep dish, and pour the gravy over. Milk may be used alone if preferred richer.

PORK AND LIVER.

Fry some nice slices of pickled pork or bacon, a nice brown, on each side. Pour boiling water on the slices of liver; remove the thick skin at the edges; roll in salted flour, and fry in the pork gravy, after taking up the pork. Cook slowly and thoroughly on both sides. Serve each person with a slice of each. It has been recommended to steam the liver 15 minutes, before frying, in place of scalding. It is worth a trial.

SALT PORK AND FRIED APPLES.

Cut half a pound of salt pork in slices. Fry slowly in a deep frying-pan. When done, take up on a hot dish. Meanwhile wash, wipe and cut in slices 6 sour apples. When the pork is taken up, put them into the frying-pan, and cook in the gravy until tender. Serve hot on the platter with the pork.

BACON AND CABBAGE.

Cut a cabbage in two and lay in cold water for an hour, if convenient. Put it to cook in boiling water at 10 o'clock. At 10:30 add a pound of bacon, and let boil together until noon. Dish up together.

BACON AND SNAPS.

String 2 quarts of beans, and put into cold water until 2 hours before dinner. Then put into a pot with ¾ pound bacon that has commenced to boil. Let cook until noon. Take the bacon up on a platter. Skim the snaps out and lay around it. There should be water enough to cover them well, and by the time they are done it will be boiled down nearly dry. Many persons put the beans on to boil at 8 o'clock, as they require such a long time to cook. In such cases, the bacon is not added until 2 hours later.

HAM NOODLES.

Make noodles by the recipe on page 11, using that recipe as a guide to the quantity required for the family. Boil them in water salted lightly. Have some cold boiled ham; chop it very fine. Butter an earthen dish well, and put in it alternate layers of noodles and chopped ham—about a pint of ham and a little more noodles. Beat up 2 eggs with 1 pint sweet cream. Pour over the top; cover with a thin layer of grated bread crumbs and small lumps of butter. Bake delicate brown.

HAM OMELET.

Mrs. Z. B. Glynn, East Boston, Mass.

2 eggs.
4 tablespoons butter.
2 tablespoons minced ham, free from fat.
Pinch of pepper.

Fry the ham for 2 minutes in a little butter. Then mix the ingredients all together and proceed as with a plain omelet. Serve very hot. Lean bacon or tongue will answer equally as well, but should be slightly cooked previous to mixing.

TO STUFF A HAM.

Boil it very slowly. If it boils hard, it will be in strings. Let simmer all day, if necessary; then skin and remove extra fat. Make stuffing of bread crumbs moistened in water and seasoned with pepper, butter, parsley, celery, or any other, if preferred. Cut the bone out with a sharp knife. Take yolks of 2 or 3 hard-boiled eggs, mix with the ham-water enough to moisten; spread over the ham, grate bread crumbs over all, and brown. Ornament with slices of hard-boiled egg, fanciful cuts of pickled beets, cloves, or green parsley. Slice cold. Delicious for a cold collation.

COLD BOILED HAM.

In boiling ham or corned beef to eat cold, it is far better if let remain in the water until cold. Slice on a platter, and garnish with slices of hard-boiled egg or lemon.

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CURING MEATS.

BEEF. TONGUES. MUTTON. HAM. SAUSAGE. LARD.

BEEF PICKLE.

Mrs. E. B. Baldwin, Chicago.

100 pounds of beef.
4 pounds of coarse salt, made fine.
4 pounds of sugar.
4 ounces of saltpeter.

Mix the salt, sugar, and saltpeter well together, and rub the meat all over with it, and pack the pieces closely in a barrel. Put no water in, as it will make its own pickle. In warm weather, if a scum rises, skim it off and add a little fine salt. This will preserve it, with no further trouble. The beef should be kept till juicy, before attempting to pack it at all. This is very necessary to have it tender and keep well. At first, turn it, and rub the mixture in quite often.

CORNING BFEF, OR TONGUES.

Mrs. Emma Graves, Seattle, Washington.

100 pounds of beef.
8 pounds salt.
4 pounds sugar.
½ pound saltpeter.
8 gallons water.

Boil, skim, and cool. Pack the meat a little loose in the barrel, and pour the brine over. The meat should be covered and a weight kept on to keep it under. Meat, to dry, should be kept in brine 2 weeks. Hams, to smoke, 2 to

3 weeks. Meat is often made too salt. Soaking to take salt out, takes goodness from the meat. Pork should never be salted with beef, or in a beef barrel.

CORNED MUTTON.

50 pounds of mutton.
2 pounds each bay salt, common salt, and brown sugar.
3 ounces each black pepper and allspice.
1½ ounces each cloves and mace.

Pound the ingredients, and mix thoroughly together, and dry in a warm place. Rub it while hot into the meat.

CURE FOR HAM AND DRIED BEEF.

½ pound rock salt.
½ pound common salt.
1 pint molasses.
1 ounce black pepper.
1 ounce saltpeter.

This is for 18 pounds of meat. Rub it into the meat every day in the tub and turn the meat over and over.

BOLOGNA SAUSAGE.

3 pounds fresh pork.
3 pounds veal.
3 pounds ham or salt pork.
2 teaspoons black pepper.
1 teaspoon each cayenne and cloves.
9 teaspoons powdered sage.
1 onion minced fine.
1 grated nutmeg.
A bunch of sweet herbs powdered.

Chop the meat fine, mix thoroughly and stuff into beef intestines. Scrape and wash them very carefully, and leave in salt water till wanted for use. Tie the case at each end when filled, prick in several places, boil 1 hour. Then dry in the sun. Rub over with melted butter, and hang in a cool, dry place. To be cut in thin slices and served without further cooking.

SAUSAGE.

John N. Owens, Lewisburg, Ky.

100 pounds pork, chopped fine.
2 pounds salt.
½ pound black ground pepper.
¼ pound sage.
½ ounce cayenne.

Mix well and put away in bulk or in cases.

Sausage.

2 pounds lean fresh pork.
1 pound fat pork.
3 teaspoons sage.
2 teaspoons salt.
2 teaspoons pepper.
½ teaspoon cloves.
A pinch of nutmeg.

Chop very fine and mix well. To keep it any length of time, pack it in a jar and pour hot lard over it.

TO RENDER LARD.

Cut the leaf up, put into a kettle without water. Season slightly with salt as it melts. To clarify it, take slippery elm bark from near the roots, peel it, and use in the proportion that you would raw potato. It will be sweeter and whiter, and keep better than with the use of potatoes. Strain through a coarse cloth. Many old housewives render the lard without clarifying at all. They salt it slightly if they want it to last through the summer. To melt lard, take the fat from the smaller intestines, and the flabby pieces not fit for salting, strip the skin carefully from the inside fat, and cut small. Put into a crock and set in boiling water; simmer until it melts. Strain it through a coarse cloth into small jars, and, when cold, tie over them the skin that was freed from the fat, or bladders that are washed and dried.

Hash and Croquettes.

HASH.

If a medium-sized family has meat twice a day, there can easily be gotten drippings enough for frying all the potatoes, French toast, mush, wonders, and scrapple they may serve from time to time. Hashes and croquettes are very palatable dishes, and cost but little except the labor of preparing them.

In clearing a table, every scrap of meat or bone with a particle of fat on it should be saved in a tin can or basin. The meat remnants on the plates may be mixed with other food, but they should be rinsed and saved, nevertheless. It is more nice than wise to throw them into the garbage. Keep these accumulations for a couple of days, then put them in the oven, and in an hour or two all the grease will be tried out. It can then be strained, and is purer and more wholesome than the lard sold by the average butcher. A raw potato peeled and sliced and cooked in a quart of drippings will clarify them very successfully. The fat that rises on the water in which corned beef has been boiled makes very nice cookies. It can be melted and strained with other drippings to make it clearer.

BEEF BALLS.

An inferior piece of beef will answer. Boil it tender, chop very fine with an onion, season with salt, pepper, a bit of parsley, and add 1 cup of bread crumbs to 4 of meat and raw egg enough to bind the mass together. Form into balls, dip in flour, and fry brown in hot lard.

FRICASSEE OF BEEF.

Cut thin slices of cold cooked beef and heat quickly in some butter, already hot, in a frying-pan. Season with salt, pepper, parsley, and lemon juice. Serve hot, with Saratoga potatoes.

BEEF PATTIES.

Mince cold cooked beef, fat and lean, very fine; season with chopped onion, pepper, salt, and gravy. Half fill patty-pans with this and then fill them with mashed potatoes; put a bit of butter on each and brown in a hot oven.

MEAT PIES.

Chop up cold roast beef or other meat. Heat it with a cup of water in a spider. Season with pepper, salt, and a bit of sage, and thicken with a spoonful of flour mixed in a little cold water. Pour this into a deep pan, and make a crust a trifle richer than biscuit dough, which spread over the top, make an opening in, and bake. Cold potatoes may be added to the meat.

MEAT-POTATO PIE.

Chop fine any bits of cold meat, even different kinds. Put it into a deep pie-plate an inch or more in depth. Season it well with salt, pepper, catsup, or Chili sauce, and pour over any gravy there may be. Cover it all with a layer of mashed potatoes, and put bits of butter over the top, and scatter grated bread crumbs or cracker crumbs lightly over the whole. Crease with a knife, in squares, and bake in the oven until well-browned. Serve in the same dish.

MEAT OMELET.

Mince up any cold pieces of meat, add a few crumbs of bread or crackers, and enough beaten egg to bind them together. Season well and pour into a well-buttered frying-pan. If it is difficult to turn it whole, a hot shovel may be held over the top until it is browned.

RAGOUT.

Take pieces of any cold meats, cut small, put into a stewpan with water to cover. Put in a minced onion, if liked, and some cold boiled potatoes sliced. Heat up, and when at a boiling point, thicken with flour. Season with pepper and salt. A dash of cayenne pepper improves it. Mince the onion very fine, or cook it alone before putting into stew. Meats to be hashed up should be heated through, not boiled.

CORNED BEEF HASH.

Take the clear pieces of cold corned beef, removing all gristle and bone. Chop fine, add twice the quantity of cold chopped potatoes. Moisten with some of the water the beef was cooked in, grease the spider with the fat that rises when cold. Warm well through. It may be moistened with milk, if preferred. Or, after the meat and potatoes are mixed together, it may be formed into flat cakes, and both sides browned on a flat griddle greased with butter or drippings.

VEAL HASH.

Mix a teaspoon of flour with a tablespoon of cold water smoothly, and stir into a cup of boiling water. Add $\frac{1}{2}$ a teaspoon of salt, nearly as much pepper, and 2 tablespoons butter. Keep hot. Chop the cold veal very fine and add to it half as much stale crumbs of bread. Put into a basin and pour the gravy over, and let heat about 10 minutes. Serve.

DELICIOUS MINCED VEAL.

Chop cold roast veal; season with pepper, salt, nutmeg, and lemon peel; moisten with a beaten egg and gravy or water. Put into a buttered dish, press down, cover, and set in a vessel of boiling water for an hour or more. Spread a beaten yolk of egg on the top and strew sifted bread crumbs over. Brown in the oven. Pour a little melted butter over and garnish with slices of lemon.

MINCED MUTTON.

Take cold mutton, chop fine, heat it in gravy, and add a spoon of catsup and a bit of butter. Thicken with a little flour made smooth in water, and serve on a platter surrounded with mashed potatoes.

WONDERS.

Mrs. J. E. Merritt, Chicago.

Take any bits of cold meat and chop fine. Take half as much potatoes as meat, and the same quantity of bread broken fine and moistened with hot water. Good tablespoon of flour made into smooth paste for thickening, 2 or 3 beaten eggs, any cold gravies that may be left over. Season well. Drop from a spoon into a hot, well-greased spider. Drippings will answer.

PHILADELPHIA SCRAPPLE.

Mrs. C. S. Johnston, Harford, Penn.

Take bits of cold fowl or any kind of cold meat, or 2 or 3 kinds together. Cut up small, put in a frying-pan with water to cover. Season well. When it boils, thicken with corn meal stirred in carefully like mush, and about as thick. Cook a short time, pour into a dish to mould, slice off and fry for breakfast.

UNION HASH.

Chop up cold meat and season with pepper, salt, butter, and a cup of gravy, if you have it ; if not, add a cup of water to a pint of minced meat. Put in a baking-dish, and cover with mashed potatoes. Bake ½ an hour in a well-heated oven.

MEAT DUMPLINGS.

Take cold meat prepared as described for meat pie. Make a biscuit dough, cut into as many pieces as you want dumplings, roll each about a quarter of an inch thick, and as large as a pint bowl. Put a small tablespoon of the meat in the center, gather up and pinch the edges together, set close together on a buttered plate and steam in a closely covered steamer 20 minutes. Serve any gravy there may be, in a hot gravy dish.

FISH CAKE.

Take remnants of any cold fish, pick from the bones. Put the bones, fins, and heads in a pint of water, with a sliced onion, and stew for an hour. Chop the fish fine, mix with an equal quantity of mashed potatoes and the same of bread crumbs. Add a teaspoon of minced parsley, salt, and pepper to taste, and make into a cake with an egg. Cover with beaten egg and crumbs of bread, and fry a light brown. Strain the gravy and pour it over, and serve. Garnish with parsley and thin slices of lemon.

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CROQUETTES.

Croquettes are fried in hot fat the same as doughnuts.

FISH CROQUETTES.

Miss Juliet Corson.

Stir together in a saucepan over the fire a tablespoon each of flour and butter. Add either water or milk, making a thick sauce. This quantity is for a pint of cold flakes of fish. Let the sauce boil up, season with salt and pepper, put in the cold fish, and scald up, then remove and stir into it the yolks of 2 or 3 eggs. Rub a deep plate with salad oil, and pour the mixture in and let get thoroughly cold. Then make up into cork-shaped rolls. Wet the hands to prevent sticking. Roll in sifted bread crumbs, dip in beaten egg, then again in bread crumbs, and fry in smoking hot fat, like doughnuts, until a delicate brown. Take out of the fat with a skimmer, and lay on a brown paper an instant to absorb the fat. A teaspoon of onion chopped fine and fried in the butter before the sauce is made imparts a nice flavor to the croquettes. A perfect croquette is semi-liquid in the center. Melted butter is not so good as oil for greasing the dish, as it will not prevent sticking. The finer the cracker dust, the more easily the croquettes are prepared, and the nicer they will fry. They should be rolled and sifted.

SALMON CROQUETTES.

Mrs. Ann Wallis, Lewisburg, Ky.

One can salmon, an equal quantity of mashed potatoes. Make into little cakes, roll in white of egg and rolled cracker, and fry.

OYSTER CROQUETTES.

Mix a quart of oysters with 1 cup of mashed potatoes. Cut the mass up fine with a knife. Add ½ pound rolled crackers. Season with butter, pepper, salt, and add the oyster liquor, adding milk if more moisture is needed. Make into small rolls, dip in beaten egg, and then in powdered cracker, and fry.

LOBSTER CROQUETTES.

Mrs. J. R. Jackson, Centerville, Mississippi.

One can of lobsters. Add to 1 pint of rolled crackers or light bread crumbs, a large onion chopped fine, 1 tablespoon butter, 4 hard-boiled eggs—chopped—1 teaspoon black pepper, salt to taste. Make cakes like sausage meat, dip in meal and fry.

EGG CROQUETTES.

Boil 12 eggs hard. Cut the yolks and whites in dice. Mix with a white sauce and grated bread crumbs sufficient to shape with the hand, and let get cold. Season with salt and pepper, form into cakes, and roll in grated bread. Let stand an hour, and fry.

CHICKEN CROQUETTES.

Miss Juliet Corson.

Put a tablespoon of butter in a saucepan over the fire. Fry in it a teaspoon of chopped onion and a heaping tablespoon of flour. Add a pint of milk or water slowly, to the consistency of a sauce that will cling to the spoon. Season with salt and pepper. Put in it ¾ pound of cooked chicken and ¼ pound of mushrooms cut in small pieces, but not chopped. Let cook a minute, then remove and stir in the yolks of 2 or 3 eggs. Pour into a well-buttered deep plate, well rubbed with oil. Pour a few drops of oil on top to keep the chicken from hardening. Let cool several hours before breading and frying.

VEAL CROQUETTES.

Put a tablespoon of butter and 2 teaspoons of flour in a saucepan, cook until smooth, stirring constantly. Add a small onion minced fine, and a cup of milk. Season to taste. When cold, add a pint of chopped cooked veal. Roll into oblong shape, dip in beaten egg and then in bread crumbs, and fry. If the mixture seems to require it, add 1 or 2 eggs to bind it.

GREEN CORN CROQUETTES.

1 quart young, tender, grated green corn.
1 cup sifted flour.
1 cup sweet milk.
5 tablespoons butter.
2 eggs.
1 salt spoon of salt; same of pepper.

Grate the corn as fine as possible, and mix with the flour, and pepper and salt. Warm the milk and melt the butter in it. Add the corn, stir hard, and let cool. Then stir the eggs beaten very light, the whites added last. Work into small oval balls, and fry in plenty of hot lard, or lard and butter mixed. Drain and serve hot.

POTATO CROQUETTES.

Season cold mashed potato with pepper, salt, and nutmeg. Beat to a cream, with a tablespoon of melted butter to every cup of potato. Bind with 2 beaten eggs, and add a teaspoon minced parsley. Roll into oval balls, dip in beaten egg, then in bread crumbs, and fry. Pile in a pyramid upon a flat dish, and serve.

RICE CROQUETTES.

Take cold boiled rice; allow a small spoon of butter and a beaten egg to each cup of boiled rice. Roll into oval balls, with floured hands. Dip in beaten egg, then in sifted bread or cracker crumbs, and fry in hot lard. Good with maple syrup.

BREAD CROQUETTES.

Chop stale bread very fine. Moisten with water only enough to soften it. Add a beaten egg, and a teaspoon of melted butter to each pint, a pinch of salt and pepper, and a bit of sage, if liked. Form into small rolls, and dip in very fine cracker dust, or flour, and fry.

Sauces.

SWEET HERBS. CURRY POWDER. PREPARED MUSTARD. CAPER BUTTER. SOY.

SAUCES, as well as the condiments used in seasoning food, while they may not be so nutritious in themselves, render many dishes very palatable, that might otherwise be rejected. Vinegar and salt are considered beneficial, because vinegar helps to reduce muscular fiber to a fluid state, and salt helps to form bone and muscle.

Sauces are served with fish, game, poultry, and meat.

A small wooden stick or paddle is much better to use in making sauces and gravies than a spoon. It can scrape the bottom of a kettle without scratching or marring.

Mustard as a condiment is held in high favor, and can be freely used without injury to the digestive organs. It really aids digestion.

SWEET HERBS.

The sweet herbs in common use are thyme, basil, mint, sweet marjoram, summer savory, and sage.

CURRY POWDER.

Turmeric powder, 3 ounces; coriander seed powder, 4 ounces; black pepper, 2 ounces; fenugreek and ginger each 1 ounce; cayenne pepper and cumin seed each ¼ ounce. Pound very fine, sift, and keep tightly corked in a bottle.

KENTUCKY MUSTARD.

Mrs. J. E. Chace, Mishawaka, Indiana.

2 tablespoons ground mustard.
1 tablespoon sugar.
1 tablespoon melted butter.
1 teaspoon salt.

Pour boiling water on the mustard to dissolve it, then add the other ingredients. Stir well, and then pour on good vinegar till as thin as syrup.

CAPER BUTTER.

One tablespoon chopped capers, 1 tablespoon butter, 1 saltspoon salt, a pinch of pepper. Serve with boiled fish.

DRAWN BUTTER SAUCE.

Half cup butter, dessertspoon of flour rubbed well together. Put into a saucepan with one cup water or stock. Cover and set in a larger vessel of boiling water. Keep moving the saucepan. Season with salt and pepper. When thoroughly mixed, take off. Do not let boil.

MAITRE D' HOTEL SAUCE.

Cup melted butter, teaspoon chopped parsley, juice one lemon, pinch cayenne and salt ; let simmer, but not boil.

TARTAR SAUCE.

First make a Mayonnaise ; mix with it 1 tablespoon each of chopped parsley, capers, and gherkins, and 1 teaspoon chopped onions.

PLAIN WHITE SAUCE, AND CREAM SAUCE.

Tablespoon each butter and flour made smooth in a saucepan over the fire, and a pint of water added slowly. If it seems too thin, cook longer. By using milk or cream it becomes cream sauce.

HOLLANDAISE SAUCE.

For each pint use 1 tablespoon each of butter and flour. Mix in a saucepan over the fire, and gradually add 1½ cups boiling water. Stir into this the yolks of 3 eggs, 1 tablespoon lemon juice or vinegar, 3 tablespoons salad oil, and mustard if liked. Serve with fish.

EGG SAUCE FOR FISH.

Add chopped hard-boiled eggs to a plain white sauce.

WHITE SAUCE FOR GAME.

1 cup hot water in a stewpan.
1 cup butter.
2 tablespoons grated bread crumbs.
Grated rind of a lemon.
1 blade mace.

Let cook slowly about 5 minutes. Add to this 1 cup sweet cider, and 2 or 3 lumps loaf sugar. Let boil up and serve.

PARSLEY SAUCE.

Make a drawn butter sauce. Dip a bunch of fresh parsley into boiling water, then mince it and stir into the drawn butter.

SOUR SAUCE.

Stir half a cup of butter with a teaspoon of prepared mustard and a pinch of pepper, and mix well with a cup of hot vinegar. If the vinegar is very strong, weaken it. Serve with boiled lobster or fish.

CELERY SAUCE FOR BOILED FOWLS.

Cook in a pint of water 2 heads of celery cut small; 1 teaspoon salt. Rub together a tablespoon of flour with same of butter, and put into a pint of cream or rich milk. Pour over the celery, let come to a boil, and serve.

ASPARAGUS SAUCE.

Boil 12 tender heads of asparagus in a very little salted water. When done, drain and chop. Have ready a pint of drawn butter, with 2 raw eggs beaten into it, add the cooked asparagus, and season with salt and pepper, squeezing in the juice of half a lemon. The butter must be hot, but do not cook after adding the asparagus. This accompanies boiled fowls, stewed fillet of veal, or boiled mutton.

MUSHROOM SAUCE.

About ½ pint of button mushrooms, or an equal bulk of mushroom flaps, wiped carefully and cut into small pieces. Put into a cup of boiling water with a tablespoon of butter, and pepper and salt to taste. Let simmer very gently for 10 minutes. Then thicken with a tablespoon of flour mixed with a tablespoon of butter. Add the juice of half a lemon. Serve with roast meats.

ONION SAUCE.

Peel and boil 4 good-sized onions tender. Drain, chop fine, add a cup of milk, a teaspoon of butter, a saltspoon of salt, pepper to taste. Heat to boiling, and serve.

MINT SAUCE.

Mix 2 tablespoons chopped spear mint with ½ cup of vinegar and a tablespoon of sugar. Serve with roast lamb or mutton.

LOBSTER SAUCE.

Pick the meat of a hen lobster from the shell, cut in small squares and set aside. The spawn is under the tail. Pound it smooth with ½ tablespoon of butter. Then rub through a sieve. Melt a full cup of butter; add to it a tablespoon of anchovy sauce (or a teaspoon of essence,) a pinch of salt, cayenne, and pounded mace, and the sifted spawn. Mix well, add the lobster, heat till near boiling, but do not let boil, as the color will be spoiled. Serve with turbot or salmon.

SHRIMP SAUCE.

Clean ½ pint of shrimps very carefully. Mince and add a coffee-cup of melted butter, a pinch of cayenne, and, if liked, a teaspoon of anchovy sauce. Let simmer 5 minutes. Serve with fish.

ANCHOVY SAUCE.

After soaking 2 anchovies in cold water for 2 hours, put them in a pint of cold water in a stewpan, and let simmer until the fish are dissolved. Strain the water, add 3 tablespoons vinegar and a cup of melted butter. Let simmer 15 minutes longer. Serve with boiled fish or meat.

ANCHOVY SAUCE—OF THE ESSENCE.

Stir 2 tablespoons of anchovy essence into a cup of melted butter. Season with a pinch of cayenne and mace. Let boil up for 1 or 2 minutes.

CHILI SAUCE.

Mrs. J. R. Flanders, Joliet, Ill.

Twenty-four large ripe tomatoes, 7 white onions, medium size, 2 small green peppers—all chopped fine; 5 cups vinegar, 2 tablespoons salt, 1 cup sugar—heat vinegar and sugar, add the other ingredients, boil 1 hour; seal up. Spices may be added, if liked—about a tablespoon each of allspice and cinnamon, less of cloves.

GREEN TOMATO SOY.

Mrs. E. B. Baldwin.

Two gallons green tomatoes sliced, 12 large onions sliced, 2 quarts vinegar, 1 quart sugar, 2 tablespoons each of salt, ground mustard, and black pepper ground, 1 tablespoon each of allspice and cloves. Stew till tender, seal in glass jars.

QUEEN OF OUDE SAUCE.

Mrs. A. W. Stewart, Logan, Iowa.

1 peck green tomatoes.
4 onions.
8 green peppers.
1 quart small pieces of horse radish.

Chop fine, and sprinkle with 1 cup salt. Let stand over night. Drain carefully, and add

1 cup sugar.
1 tablespoon each of cinnamon, allspice, cloves.

Cover with vinegar, and cook 4 or 5 hours slowly. Put away in a stone crock. If preferred, take 1 cup of grated horse radish and add when cooking, instead of using the cut pieces.

GERMAN SAUCE.

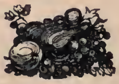
Mrs. Albert Willson, Johnson Junction, Ky.

1 gallon cabbage.
1 gallon tomatoes.
1 quart onions.

All chopped together.

3 tablespoons ground mustard.
2 tablespoons ground pepper.
2 tablespoons cloves.
3 gills mustard seed.
1 gill salt.
1 pound sugar.
3 quarts vinegar.

Boil together an hour or two, stirring well.



Garnishes.

GARNISHES in cookery are anything used for decorating dishes of fish, game, poultry, meat, or salad. They may be placed in the form of vines across or around the article on the dish, or in small clusters at either end. A single sprig of green is sometimes sufficient ornamentation. One slice of lemon cut crosswise will answer for a mutton chop, or for a couple of sardines. It should be placed on the top. A sprig of parsley put on a small porter-house steak about midway is very attractive, and almost an appetizer.

The articles most frequently used as garnishes are as follow:

Parsley and celery tops for cold meat, poultry, and fish, and for chops, cutlets, steaks, and salads.

Parsley is used for roasts as well as for the dishes mentioned above.

Parsley or curled lettuce for scalloped oysters.

Lettuce, especially curled, can be used as effectively as parsley.

Lemon is almost a universal garnish. The same may be said of parsley.

Slices of lemon, cut very thin, for sardines, raw oysters, boiled fowl, turkey, fish, roast veal, steaks, salads.

Sheep sorrel may be used with or in place of lemon, and is exceedingly pretty.

Water-cresses may be used for mock duck.

Garden-fennel for mackerel or salmon.

Capers for salads.

Currant jelly for game, cold tongue, etc.

Gherkins, or large pickles cut crosswise, for cold corned beef sliced.

Cold hard-boiled eggs—sliced—for cold boiled ham cut in thin slices.

Link sausages for roast turkey, put around the edge of the platter.

Anchovies may be used as a garnish for cold meats.

Different-colored vegetables may be sliced or cut in dice, and placed around almost any dish of meat or fish.

Boiled carrot sliced, for boiled beef.

Beets, pickled and sliced, for cold meat, boiled beef, salt fish.

Potato croquettes, or Saratoga potatoes, may be used with a roast or sirloin of beef.

Boiled rice is used on the platter around a boiled leg of mutton.

Boiled rice colored with cochineal is a pretty garnish.

Boiled rice in balls, dotted with bright jelly, has a pretty effect around a plate of cold meat.

Anchovies on toast furnish a nice relish.

Those who are fortunate enough to have a garden, may always find something green for a garnish or decoration.

Smilax is a pretty table decoration. It is placed entirely around the edge of the table cloth, before raw oysters are served, after which it is removed. Wreathed over and about a dish of fruit, it is extremely pleasing to the eye.

Salads and Catsups.

DRESSING for salads may be prepared and bottled for future use. Salads should be eaten the day they are prepared. This applies particularly to vegetable salads. By standing, they not only lose their freshness, but their pretty and crisp appearance, which is so much in a salad. Chicken salad may be kept several days.

Celery, cabbage, or lettuce may be crisped by putting into ice-cold water for a couple of hours.

Celery stalks may be fringed by cutting them into finger lengths and drawing half of the length through several coarse needles that are stuck in a cork. When the fibers are pretty well separated, lay the celery in a cool place. This is also very pretty for a garnish.

In all salads where butter is called for, salad oil may be used instead, bearing in mind to use about half the quantity.

White pepper is considered better for table use than black. In salads and any delicate cookery, it is to be preferred.

FRENCH SALAD DRESSING,

FOR ANY VEGETABLE SALAD.

One tablespoon vinegar, 3 tablespoons salad oil, 1 tablespoon salt, ¼ saltspoon pepper. Stir together. Less oil is preferred by many.

MAYONNAISE SALAD DRESSING.

Miss Juliet Corson.

For 1 pint, use the yolk of 1 egg, a saltspoon or more of salt, half of pepper, a dust of cayenne pepper, a level teaspoon of dry mustard, a teaspoon of lemon juice or vinegar. Mix to a smooth paste, then add salad oil and vinegar (or lemon juice), a very few drops at a time, first of one then of the other, stirring constantly until 3 gills of oil and 4 tablespoons of the lemon or vinegar have been added. Make in a cool place. If it curdles, stir in half a teaspoon of the vinegar or lemon alone. Mix well, and if that does not bring it right, set it in the ice-box for a while. If it still curdles, take another yolk and begin over again, and gradually stir in the curdled sauce, and it will come out all right. If a white mayonnaise is desired, use the white of the egg. It will keep a long time. Set on ice a short time before using.

LETTUCE DRESSING.

Mrs. G. G. Bennett, Deadwood, Dakota.

Yolks of 2 hard-boiled eggs, 2 tablespoons sweet cream, teaspoon pepper, sugar, and mustard, ½ teaspoon salt. Rub together, let stand 5 minutes, add vinegar, and pour over lettuce cold. Garnish with the whites of eggs.

LETTUCE SALAD.

Pick and wash the lettuce, place it in the salad dish, slice 3 or 4 hard-boiled eggs over the top. Then take a cup of rich cream, either sweet or sour, 1 cup vinegar, 2 tablespoons sugar, a saltspoon of salt. Mix and pour over.

SUMMER SALAD.

3 heads of lettuce.
10 small radishes.
1 cucumber sliced.
A bunch of mustard and cress.

Unless the ingredients are very fresh, lay them in cold water for an hour or two. Drain them carefully in a cloth, cut the lettuce in small pieces, and slice the radishes and cucumber thinly. Arrange them in a salad bowl with the mustard and cress on the top. Garnish with slices of hard-boiled eggs, and pour French salad dressing under, not over it. Do not add the dressing until just before the salad is wanted.

WINTER SALAD.

Take the quantity desired of endive, mustard, cress, and celery. Clean thoroughly, dry in a cloth, and put in a salad bowl. Garnish with rings of hard-boiled eggs and boiled beet. Pour any salad dressing into the dish, but not over the salad

COLD SLAW WITH CELERY.

Shave a hard head of cabbage very fine and add a stalk of celery cut fine, or, in the absence of celery, use a teaspoon of celery seed. Dress with pepper, salt, and cold vinegar.

COLD SLAW WITH COLD DRESSING.

Mrs. Nellie Roe, Kansas City, Mo.

Shred cabbage very fine, or chop fine in a chopping bowl. Mix together

1 teaspoon black pepper.
1 teaspoon mustard.
2 tablespoons white sugar.
½ cup sour cream.
½ cup vinegar.
½ teaspoon salt.

More sugar if your taste requires. Pour over cold.

COLD SLAW WITH COOKED DRESSING.

Mrs. L. S. Hodge, Chicago.

1 teacup vinegar.
1 tablespoon butter.
1 teaspoon flour.
2 small tablespoons sugar.
Pepper and salt.

Cook, pour over chopped or sliced cabbage while hot. Cover closely, and eat cold.

HOT SLAW.

Mrs. M. A. Smith, Chicago.

Half pint vinegar, butter size of egg, 1 egg, 2 teaspoons sugar, 1 each mustard and salt; pepper. Boil vinegar, take from stove and stir all ingredients together quickly, and pour over the cabbage. Cover closely, and serve in 5 or 10 minutes.

WATER-CRESSES.

Pick out the discolored leaves, wash the clusters carefully, and put them in a salad dish. Lay over them slices of hard-boiled egg. Pour a salad dressing over, before the egg is laid on.

ORANGE SALAD.

For 8 or 10 persons, peel and slice in round slices 6 oranges. Grate the rind of one, squeeze the juice from 1 lemon, mix together the juice of lemon, the rind of orange, and 3 tablespoons salad oil, and a pinch of cayenne pepper. Pour over the sliced oranges. A very nice accompaniment to roast duck or game. Its place is with game.

POTATO SALAD.

Mrs. E. H. Stair, Zionsville, Ind.

Pare and boil 6 good-sized potatoes. Mash well. Take up in a dish, stir well with a fork in order to have them lay light in the dish. A half hour before serving, slice a large onion very thin and place the slices here and there through the potato. For the dressing take:

3 teaspoons melted butter.
3 teaspoons cream.
$\frac{1}{3}$ teaspoon salt.
$\frac{1}{3}$ teaspoon white pepper (ground).
$\frac{1}{2}$ cup vinegar.

When thoroughly cooked, add 2 well-beaten eggs. Let stand until cool and then pour over the potato, at which time the onions may be taken out of the potato, if desired. Very convenient when you have mashed potatoes left over.

GERMAN POTATO SALAD.

Mrs. C. E. Hendrickson, Chicago.

Wash and boil 4 large potatoes. While hot, peel and slice thin with 1 small, raw onion. Sprinkle with salt and pepper. Put a tablespoon of butter in a spider, let it brown, pour in ⅔ of a cup of vinegar. When it boils up, pour it over the salad. Add 2 sliced hard-boiled eggs.

HOT EGG SALAD.

Miss Juliet Corson.

A tablespoon salad oil made hot. Break 3 eggs into it, and stir a little. Season with salt and pepper. Turn out as soon as it hardens a trifle, sprinkle over the top a tablespoon chopped cucumber, same of grated lemon rind, a tablespoon lemon juice, and 3 tablespoons salad oil.

CHICKEN SALAD.

Mrs. E. K. Owens, Minerva, Kentucky.

This recipe will make nearly a gallon of salad and will keep for days, and even weeks, in cool weather.

1 large chicken, boiled tender and chopped.
12 eggs, hard-boiled.
1 cup salad oil or melted butter.
6 stuffed pickled peppers, chopped.
3 cups chopped celery.
1 teaspoon ground pepper.
2 tablespoons black mustard, ground.
1 cup good vinegar.

Rub the yolks with the oil. If the chicken is fat, the oil taken from the water in which it is boiled is much better than salad oil. Chop the whites of the eggs. Put all the ingredients in a tray and work with the hands, until thoroughly incorporated. If celery cannot be procured, use white tender cabbage, and get celery seed and put into vinegar over night and use that vinegar for the salad. If pickled peppers cannot be had, use other pickles and some pepper sauce.

Chicken Salad.

Mrs. M. A. Smith, Chicago.

1 chicken weighing about 2½ pounds.
1 small cup chopped celery.
4 hard-boiled eggs.
1 tablespoon olive oil or melted butter.
1 teaspoon prepared mustard.
1 teaspoon salt.
½ teaspoon pepper.
½ cup vinegar.

Boil the chicken tender. Pick in small pieces, mix with the celery. Chop the eggs, add to the other ingredients and pour over.

SALMON SALAD.

Miss Bettie A. Hill, Maysville, Ky.

1 can salmon, cut in small pieces.
1 very small head of hard cabbage, chopped fine.
1 dozen small cucumber pickles, chopped.
2 hard-boiled eggs, chopped.

Mix the ingredients well together, and pour over 1 pint vinegar after heating it to scalding and seasoning it with pepper, salt, and mustard to suit the taste.

LOBSTER SALAD.

Mrs. M. A. Smith.

Chop lobster up fine. Chop fine twice the quantity of lettuce that you have of lobster, mix, season with pepper, salt, mustard, and vinegar. If lettuce is not to be had, use fine white cabbage.

OYSTER SALAD.

Mrs. M. M. Jones, Nashville, Tenn.

To 1 large can of cove oysters, take ½ tin cup each of vinegar, butter, and powdered crackers, yolks of 4 eggs, 1 teaspoon of mustard, salt and pepper to taste. Beat the yolks of the eggs, add the butter and oyster liquor and then the crackers. Place over the fire and stir constantly until almost done, then add the vinegar and mustard. When it thickens, pour it over the oysters. Garnish with hard-boiled eggs and parsley.

SALMAGUNDI.

Miss Juliet Corson.

Dress this salad on a standing salad dish or a fruit dish. Use chopped veal or chicken, hard-boiled eggs, white and yolk chopped separately, sardines or anchovies, tongue, pickled beets or red cabbage, chopped pickles or capers, and parsley or water-cresses. Prepare all of these separately, and arrange them in little rows, placing the colors so they will harmonize. Dress with plain French salad dressing, using 3 times as much oil as vinegar or lemon juice. If sardines are used, get the boneless sardines at a trifling excess of cost. Grated orange or lemon rinds are nice additions. Salmagundi is specially adapted for night suppers.

RUSSIAN SALAD.

Take at least three colors of vegetables, beet, carrot, and turnip. Cut the carrot and turnip in slices over an inch thick, then take an apple-corer or a smaller cylinder, and cut through the slices as many pieces as can be gotten. When enough are cut, boil each kind separately in a little vessel, putting over in boiling salted water. When just tender, drain and lay in cold water. Beets are not to be soaked in cold water, but boiled whole and cut up when ready to serve in the salad. Lay the colors around on a small salad platter, rather than a high salad dish, in little groups, and pour over a plain French salad dressing.

A CAMP RELISH.

Take a can of mackerel or a cooked salt mackerel, chop with raw onion and pickles, and pour vinegar over.

TO KEEP HORSE-RADISH.

Grate it during the season, put into bottles, and fill up with strong vinegar. Cork tight and keep in a cool place.

CATSUPS.

GRAPE CATSUP.

Four pounds of grapes. Stew until soft. Put through a colander. Add

3 pounds sugar.
2 tablespoons cloves.
2 tablespoons cinnamon.
1 cup vinegar.

Let simmer 15 minutes. Seal up.

CURRANT CATSUP.

5 pounds currants, crushed.
3 pounds light brown sugar.
1 pint good vinegar.
2 tablespoons ground cinnamon.
1 tablespoon each ground cloves and allspice.
½ teaspoon salt.
1 teaspoon black pepper.

Boil fast 1 hour, cool, and bottle tight.

GOOSEBERRY CATSUP.

Pass through a colander 4 quarts stewed berries. To the pulp add 1½ pints vinegar, 1 tablespoon each of cloves, cinnamon, and allspice, and 3 pounds sugar. Stir 10 or 15 minutes. Common red plums are nice this way.

GREEN CUCUMBER CATSUP.

Take large green cucumbers, peel them, put in cold water for an hour or two, then grate on a coarse grater into a sieve. When the pulp has drained well, put it into bottles or jars ⅔ full, fill up with vinegar, and seal. If the pulp is not drained, it will weaken the vinegar so it will not keep.

PEPPER CATSUP.

Fifty large, red, bell peppers, seed and all. Add 1 pint vinegar. Boil till you can put it through a sieve. Add another pint of vinegar, 2 spoons of sugar, 1 teaspoon each of cloves, mace, spice, and salt; onion, if liked. The spices may be omitted. Boil all together until thick.

TOMATO CATSUP.

Mrs. Monroe Heath, Chicago.

Select good ripe tomatoes. Scald and strain through a coarse sieve, to remove seeds and skins; then add to each gallon, when cold, 3 tablespoons of salt, 2 of ground mustard, 1 of black pepper, ½ of cayenne pepper, 1 of ground allspice, ½ of cloves, 1 pint of cider or white wine vinegar. Simmer slowly 4 hours. Bottle and cork tight.

Tomato Catsup.

Mrs. L. S. Hodge.

One bushel ripe tomatoes, boil until soft, and strain through a sieve. Add 2 quarts vinegar, 1 cup salt, 1 ounce cayenne pepper, 5 heads garlic, skinned and parted, 2 ounces whole cloves, 4 ounces whole allspice, and 3 teaspoons whole black pepper. Mix and boil 3 hours. Bottle without straining. The tomatoes will keep their own color if the spices are put in whole.

GREEN TOMATO CATSUP.

1 peck green tomatoes.
6 red peppers, or
1 teaspoon cayenne.
4 tablespoons salt.
4 tablespoons black pepper.
1 tablespoon mustard.
1 tablespoon ground cloves.
1 tablespoon allspice.
2 quarts good vinegar.

Cook the tomatoes and peppers in vinegar till soft. Strain, add spices, and boil slowly 5 hours. Let cool, put in bottles, and seal.

MUSHROOM CATSUP.

Allow a pint of salt to a peck of fresh mushrooms. Sprinkle the salt over them in layers and let stand for 12 hours. Mash fine and put through a sieve. To each quart add a tablespoon of whole peppercorns. Boil closely covered for about 3 hours. The better way is to put into a covered jar and set it into a vessel of boiling water. Then turn into a stewpan and let simmer half an hour. Pour into a jug and let stand in a cool place until the following day. Then pour into another jug. Do not pour out the sediment. Cork and seal. If allspice and mace are liked, the proportion is ½ ounce of spice and 2 blades of mace.

WALNUT CATSUP.

One hundred young, tender walnuts. Prick and put into a jar with water to cover, and a cup of salt. Stir twice a day for 2 weeks. Drain the liquor into a kettle. Cover the walnuts with boiling vinegar, mash to a pulp, and put through a colander into the kettle. For every quart of this take 2 ounces each of white pepper and ginger, 1 each of cloves and grated nutmeg, a pinch of cayenne, a small onion minced fine, and a teaspoon of celery seed tied in muslin. Boil altogether for 1 hour. Bottle when cold.

SPICED CURRANTS.

Mrs. W. F. Van Bergen, Oak Park, Ill.

5 pounds currants.
3 pounds B sugar.
1 pint vinegar.
1 tablespoon each salt, cloves, allspice, and cinnamon.

Boil the sugar, spices, and vinegar together 10 minutes. Add the currants, crushed, and boil hard 20 minutes.

SPICED PEACHES.

1 peck peaches.
4 pounds sugar.
2 quarts vinegar.
3 nutmegs.
1 tablespoon each cloves and cinnamon.

Pare the peaches and place in layers in a jar with the spices. Boil sugar and vinegar together and pour over, 3 days in succession, and on the fourth day boil all together 20 minutes.

Vegetables.

VEGETABLES entirely fresh will cook quicker than those that have stood for some time. Most vegetables are better steamed than boiled. It is conceded that vegetables cook more easily in soft water than in hard. When put over to cook, unless otherwise directed, put into boiling water, and keep it boiling, else, by stopping, the lowered temperature will soften them and detract from their color.

After washing vegetables, lay them in cold water till time to put over to cook.

It is particularly necessary to put cabbage or cauliflower into cold water half an hour before cooking. This will draw out all insects that may be imbedded in the leaves, and make them crisp and nicer every way.

Put all vegetables into boiling water unless otherwise directed.

A pinch of salt, pepper, or spice, means about ¼ a saltspoon.

POTATOES COOKED WITHOUT WATER.

When potatoes are first washed, they may be cooked without any water, by putting them into a closely-covered stewpan. The cover must fit perfectly, and the vessel must set flat on the stove. I have cooked them that way many times. Set the stewpan on top of the stove, shake occasionally, but do not lift the cover under half an hour. Try it.

MASHED POTATOES.

Peel, cut in two, and cook tender; drain; mash fine with a large fork, or, what is still better, the Victor vegetable masher. The latter renders them extremely mealy. Season with butter and salt. Pour in a cup of cream or milk for a family of half a dozen persons. Beat in thoroughly with a wooden spoon; keep beating till your potatoes are a foamy white. Take up in a tureen. Dash a little pepper on in spots, if liked. Serve hot, with any kind of meats used at dinner.

QUIRLED POTATOES.

Peel, boil, season, and mash potatoes, then put through a colander into the dish in which you wish to serve. Brown in the oven.

POTATO PUDDING.

Peel 6 good-sized potatoes, place in a chopping bowl, scatter over them flour enough to fill a tea-cup, add salt, pepper, and butter to taste, chop fine and mix well. Grease a deep pie-tin, spread the mixture in it, and cover with cream; bake slowly $\frac{3}{4}$ of an hour or less.

SARATOGA POTATOES.

Peel and slice thin into cold water. Drain well, and dry in a towel. Fry a few at a time in boiling lard. Salt as you take them out, and lay them on coarse brown paper for a short time. They are very nice cold for lunch, or to take to picnics.

BAKED POTATOES.

If the potatoes are wiped dry, they will bake much sooner than if put into the oven wet from washing them.

POTATOES *A LA* CREME.

Put into a saucepan 3 tablespoons of butter, a small handful of minced parsley, salt and pepper to taste. Stir up well until hot, add a small tea-cup of cream or rich milk, thicken with 2 teaspoons of flour, and stir until it boils. Chop some cold boiled potatoes, put into the mixture, and boil up once before serving.

BOILED POTATOES.

If they are to be served whole, wash well (it is easier to wash with a cloth), cut an end off, or a narrow strip entirely around. This makes them mealy. When done, pour off the water and set on the back of the stove with a towel laid over them.

POTATO PUFFS.

Two cups mashed potatoes, with 2 spoons melted butter, beaten until creamy. Then add 2 well-beaten eggs and a cup of cream or milk, a little salt ; beat well. Pour into a baking-dish, spread butter over the top and bake quickly a delicate brown.

POTATO BALLS.

Take the remains of mashed potatoes ; make into flat balls, dip in beaten egg, and fry a nice brown in drippings.

LYONNAISE POTATOES.

Boil, peel, and slice 6 potatoes. Put a sliced onion into a hot buttered frying-pan. When a little brown, put in the potatoes. Season, and when a golden brown, sprinkle over them a tablespoon chopped parsley. A combination of onion and parsley always means Lyonnaise.

PARISIAN POTATOES.

Pare and cut raw potatoes in balls like walnuts. Boil them in salted water till tender. Drain and lay them on a towel to dry for a moment, and then brown in hot lard, the same as doughnuts. It will take but a very short time. Take out, sprinkle with a little salt, and serve on a platter with broiled beefsteak.

SCALLOPED POTATOES.

Pare the potatoes, cover the bottom of a baking dish with bread crumbs ; then add a layer of sliced potatoes, bits of butter, salt, and pepper ; fill the dish with alternate layers ; wet the whole with milk and bake for 1½ hours.

POTATO MANGLE.

Mrs. O. S. Matteson, Chicago.

Pare and boil 6 large potatoes. Boil 6 eggs hard. Let cool and remove the shells. Chop eggs and potatoes together coarsely. Season with pepper and salt, and either melted butter or cream. Serve for lunch or tea.

POTATO ROLLS.

Mrs. O. S. Matteson.

Take a pint of mashed potatoes, season with pepper, salt, and a pinch of nutmeg. Yolk of 1 egg. Make into flat cakes, put in a baking-pan, brush the top with white of egg, and brown in a quick oven.

POTATO PATTIES.

Miss Emma Harvey, Bowling Green, Ky.

Peel 6 medium-sized potatoes, wash and grate on a coarse grater. Add 2 eggs, 1 teaspoon quick yeast (or baking powder), ½ teaspoon of salt, 1 cup milk, 2 cups flour. Mix well, and drop by spoonful into smoking hot lard. Fry brown and crisp like doughnuts.

GERMAN POTATO DUMPLINGS.

Fred Dresel, Maysville, Ky.

10 cold boiled potatoes.
20 raw potatoes, medium size.
3 eggs.
2 cups flour.
1 teaspoon baking powder.
2 teaspoons salt.
3 slices of bread, fried in dice.

Grate the raw potatoes, drain off all the water, and squeeze in a cloth. Add the cold potatoes, also grated, and put with the other ingredients. Form into balls the size of a goose-egg, and put into boiling water. Boil half an hour or until they rise to the top. Serve with meat gravy, butter, or sour sauce made as follows: Cut a large onion in small pieces and fry brown in butter, add 2½ cups water, ½ cup vinegar, and thicken with 2 scant tablespoons of flour wet with cold water, and season with pepper and salt.

POTATO CAKES.

Mrs. E. L. Hill, Maysville, Ky.

1 quart grated raw potatoes, measured after grating.
4 eggs, well beaten.
1 tablespoon flour; pinch of salt.
1 teaspoon baking powder.

Fry in a skillet in hot lard, in flat cakes, turning like batter-cakes. Serve hot. Leave the water in the potatoes after grating.

SLICED SWEET POTATOES.

Miss Ida Jones, Nashville, Tenn.

Boil the potatoes, then peel and cut in half inch slices. Put a layer in a pie-tin, dredge with ½ teaspoon of flour, 2 teaspoons sugar, small lumps of butter, add ½ cup water, and brown in a hot oven. Serve hot.

FRIED SWEET POTATOES.

Parboil and cut in half inch slices. Sprinkle with pepper, salt, and, if liked, add a little sugar. Fry with a slice of salt pork. Serve hot.

BAKED SWEET POTATOES.

Parboil or steam until nearly done. Then put into a dripping-pan with a roast of either beef or pork, and finish cooking.

YAMS.

Steam until tender, peel, and slice, and put into a buttered pudding-dish in layers, sprinkling each layer with bits of butter and a tablespoon of sugar. Pour a cup of cream or milk over the whole, and bake brown in the oven.

BAKED TOMATOES.

Select large ripe ones. Make a hole in the center and stuff with bread-crumbs, seasoned with butter, salt, and pepper. Place in a deep pan with a cup of water, and bake.

FRIED RIPE TOMATOES.

Miss May F. Johnston, New York City.

Slice the tomatoes thin and dip lightly in cracker dust. Fry in butter until a rich brown, then remove to a platter. Make a gravy by adding milk to the butter in which the tomatoes were fried, thickened with a very little flour, and seasoned with pepper and salt, and pour over the tomatoes.

FRIED TOMATOES AND ONIONS.

Slice onions and green tomatoes thin, and fry in drippings the same as you would fry onions alone. Season with salt and pepper.

SCALLOPED TOMATOES.

Peel and slice nice, smooth, ripe tomatoes. Place in a baking-dish a layer with salt and pepper ; then a layer of bread or cracker crumbs, with small lumps of butter. Repeat till the dish is full ; bake about an hour ; onion may be added, if liked. Green tomatoes similarly scalloped are said to be even better than ripe ones.

STEWED TOMATOES.

Scald and skin the desired number, and place in a stewpan without water ; let them simmer for half an hour. Add pepper, salt, and a good-sized piece of butter. Grate a few bits of stale bread over all ; boil up once, and serve very hot. A nice variation in stewed tomatoes is to put into the stewpan 2 tablespoons raw rice to a quart of tomatoes when first put over to cook. Stew tender and season palatably.

STEWED GREEN TOMATOES.

Mrs. Charles Knight, Stockport, N. Y.

Cut the ends off, slice thin, and stew for half an hour. Season palatably with salt and pepper. Mix an egg with some grated bread crumbs, allowing about half a cup to a quart of tomatoes, stir in at the last. Add a tablespoon of butter, and serve hot.

GREEN CORN PUDDING.

Mrs. Cliff Sage.

1 quart grated corn.
1 pint milk.
2 eggs.
1 tablespoon butter.
Salt and pepper.

Bake in a pudding-dish.

GREEN CORN PUDDING—SWEET.

Twelve ears of green corn cut off cob; 1½ pints of milk, 4 beaten eggs, 1 cup sugar. Bake 3 hours.

GREEN CORN PATTIES.

Miss Emma Harvey, Bowling Green, Ky.

4 large ears of corn grated.
2 eggs.
1 cup milk.
1½ cups flour; pinch of salt.
1 teaspoon baking powder.

Mix well together, and fry in a skillet by spoonsful in boiling hot lard.

CORN PORRIDGE.

Take young tender corn and cut from the cob. To a quart of milk allow 2½ cups corn. Put the milk and corn into a double boiler (or a tin bucket set in a kettle of boiling water), and cook until perfectly tender. Then add bits of butter dredged with flour, and cook about 5 minutes longer. Stir in the beaten yolks of 2 eggs, let boil up, and serve hot. Add more butter, if desired, and sugar and nutmeg if liked.

STEWED CORN.

Cut six ears of sweet corn from the cob. Fry a slice or two of bacon until the grease is all fried out. Remove, put the corn in the frying-pan, cover with boiling water, and cook 30 minutes. Stir it often and watch that it does not burn. Before serving, add half a cup of cream or milk, and salt and pepper to suit the taste. Many persons prefer it without the bacon, in which case cook in clear water, and finish with the cream or milk.

TO CAN GREEN CORN.

Cut the corn from the cob and put into sufficient water to cook. While cooking add 1 ounce of tartaric acid that has been dissolved in boiling water to every 6 quarts of corn. Seal up in air-tight cans. When wanted for eating, pour off the water, put in fresh water and a pinch of soda. Let stand 10 minutes before cooking. When nearly done, add cream or milk, butter, pepper, and salt. A lady tells me that in 35 cans put up in this way not one proved a failure.

SUCCOTASH.

Boil the shelled beans 2 hours. In the meantime, cut the corn from the cobs and put the cobs in with the beans for a half hour, to extract the sweetness. Use double the quantity of corn that you do beans. At the end of the 2 hours, put the corn in with the beans and cook a good ½ hour. Season with salt, pepper, and butter, and a cup of cream or milk thickened with a little flour.

LIMA BEANS.

Boil, and when tender, drain. Season with butter and pepper, and cream, if you have it.

DRIED LIMA BEANS.

Soak over night. Two hours before dinner the next day, cover with water in a covered vessel. Cook slowly and add butter, pepper, and salt to taste.

STRING BEANS.

String the beans, cut them in half inch pieces, wash them, and put over to cook in boiling water, adding a level teaspoon of soda to 2 quarts of beans, let boil 15 minutes, drain, put them over in fresh boiling water, and as soon as they begin to be tender, salt them, then boil until they are very tender—it takes a long time to cook them properly—after which add butter and pepper to taste, and stir in some sweet cream. Or rich milk may be substituted, dredging in wheat flour to give it the thickness of cream. Some prefer them without either, using more butter instead.

BAKED PORK AND BEANS.

Put on 1 quart of dry beans to boil in cold water. In ½ hour after they begin to boil, add ½ teaspoon of saleratus. Let boil up, and pour off the water. Put on fresh water, hot or cold, let boil till the beans are tender, but not mashed. Take a pound of salt pork, clean it well, score the rind, and put it in the center of the beans, in a large dripping-pan. Bake in a slow oven till all are nicely browned on top.

BOSTON BAKED BEANS.

Put 1 quart of beans to soak over night. In the morning put 1 pound of salt pork in the bottom of the bean-pot, put the beans in, with plenty of water to cover, 2 tablespoons of molasses, a teaspoon of salt, and place in the oven. Bake slowly all day, being careful to keep the beans covered with hot water from the tea-kettle. If the oven is wanted, the bean-pot can be set on the back of the stove for any length of time, without harm. This quantity will make over 2 quarts when done.

GREENS.

Look them over carefully, wash, and put into a kettle of boiling salted water. Let them boil without cover until tender, then put into a colander, press out all the water you can, and put them into the dish in which they are to be served—a tureen or some deep dish is preferable; cut them down each way, season with pepper and plenty of butter, adding salt, if necessary. Greens are very nice boiled with ham. Young beets and beet-tops, turnip-tops, mustard, dandelions, spinach, pepper-grass, plantain leaves, the tops of red-root, cowslips, narrow dock, cabbage sprouts, pigweed, purslain—commonly called pusley—are all used for greens.

SPINACH.

Mrs. J. R. Jackson, Centerville, Miss.

Wash and put into a tin dish without water. Put this into another vessel with water, which let boil 15 minutes. Drain, but do not press, chop fine, add hard-boiled eggs, 3 to a quart after it is cooked. Season with butter, pepper, and salt. Return, and cook 10 minutes.

SPINACH—BOILED.

Miss A. C. McKee, Chicago.

Look over very carefully, and wash well. Boil in clear hot water until tender. Drain in a colander. Cut fine with a knife. Return to a vessel on the stove and season with prepared mustard, butter, pepper, and salt.

NOTE.—Spinach is sometimes covered with nicely poached eggs.

WILTED LETTUCE.

Pick over the lettuce carefully, and place in a vegetable dish. Cut across it 3 or 4 times. Fry a small piece of fat ham until well browned. Cut it into little pieces. Pour in a cup of vinegar and let boil up, and pour immediately over the lettuce. Cover closely and serve hot.

TO MAKE SAUERKRAUT.

Mrs. J. J. Bower, St. Joe, Mo.

Take solid heads of cabbage, after one or two good frosts in the fall. Slice fine as possible, and pack either in clean barrels, firkins, butter-tubs, or earthen jars, according to the quantity you need, sprinkle in salt as carefully as though it was gold dust. One *pint* to a *barrel* is plenty, and less amounts in proportion. Add vinegar 1 gallon to a barrel, but don't be afraid of a little more. Pack and pound down hard as you can. Set in a warm place for about 4 weeks, or until it has the peculiar kraut smell. Then put in a cool place, the colder the better, and if it freezes up for all winter, so much the better. The longer it is cooked the nicer it is. It is good eaten raw. Filderkraut or Stonemason Marblehead are best for kraut, though any firm, sweet cabbage will do.

TO COOK SAUERKRAUT.

Squeeze a quart of sauerkraut from the brine; wash it in cold water, drain, place in a porcelain-lined or earthen vessel, cover with cold water, boil 2 hours, pour into a colander, press out the water, replace in vessel, prepare a dressing of a tablespoon of lard and 1 of flour, stir thoroughly in a frying-pan over the fire until of a light brown color; mix this well with kraut, and serve. Some like the addition of a few caraway seeds.

FRIED CABBAGE.

Slice thin or chop fine. Put into a frying-pan, with some salt pork gravy, and a very little water. Season with salt and pepper. Cover closely. Cook slowly on top of stove. When done, add half a cup of vinegar, if liked.

SPICED CABBAGE

Miss Juliet Corson.

Half a cup of vinegar, tablespoon of sugar, teaspoon each of whole cloves and whole pepper, some salt, put in the cut cabbage, cover, and cook slowly until tender. It is very nice served with a flank of beef cooked as follows: Take some stale bread, soak in cold water, season highly; spread on the flank and roll up, put some drippings in the pot; brown the flank in it; then add water, cover and cook until tender.

CREAM CABBAGE.

Slice nicely, cook in a saucepan with just water enough to keep from burning. Season with salt. When tender, drain, if any water is left. Pour over it a cup of cream or milk, a tablespoon of butter, and a tablespoon of flour made smooth with milk. Let boil up and serve.

CABBAGE COOKED WITH SOUR CREAM.

Slice or chop fine a small head, and season with salt and pepper; cook in a kettle in just enough water to keep from burning. Take ½ cup sour cream, ½ cup vinegar, 2 eggs, butter size of an egg, beat together, and pour it over the cooked cabbage in the kettle. Let it boil up once and serve. This can be eaten by a dyspeptic without harm.

CABBAGE PUDDING.

Select a white, firm head of cabbage. Boil it till thoroughly done. Some prefer it boiled with bacon, others in clear salted water. Drain it, chop fine, add a tablespoon of butter, a cup of milk, 3 beaten eggs, pepper and salt to taste, and a pinch of mustard, if liked. Put in a pudding-dish with rolled cracker on top. Bake till the eggs and milk are cooked.

CABBAGE *A LA* CAULIFLOWER.

Take a small, solid head of cabbage. Boil it whole, very gently; season it with salt and pepper and a cup of milk or cream. Serve hot. It is much nicer cooked whole, than cut.

CAULIFLOWER.

Tie coarse netting around it to keep from breaking. When done, take from the netting, remove to a vegetable-dish, and serve hot with drawn butter poured over it.

CREAM CAULIFLOWER.

Boil in salted water, just enough to cook it; then put in a cup of milk or cream, and a very little thickening, and season with butter, pepper, and salt.

ASPARAGUS.

Get the stalks of equal length if you can. Tie up. Boil in salted water not quite half an hour. Lay on buttered toast, and pour drawn butter over it. Asparagus is very nice cut up into half-inch pieces and cooked same as green peas.

GREEN PEAS.

If the pods are boiled well and the water strained, it will be found to contain a great deal of sweetness and nutriment. The peas may be cooked in this water. Season with butter, pepper, and salt, and cream, if you have it. If the peas are old, a little sugar improves them.

STEAMED PEAS.

Put green peas in a basin or earthen dish without water and set in a steamer. Allow half as long again as for boiling. Season when tender, and add hot milk to make them creamy. They are more delicious than when cooked in any other way.

DRIED PEAS.

Put to soak the night before. In the morning, parboil. Drain, and put into fresh water with a piece of ham or middling, and boil until done. They may be cooked alone, and are very palatable seasoned with cream, or milk and butter.

JERUSALEM ARTICHOKES.

Clean well and put to cook in plenty of boiling salted water. It will take 1½ or 2 hours. Drain, and serve in melted butter.

BOILED BEETS.

Wash without breaking the skin. Put to cook in boiling water. Boil till done. Slice and season with butter, salt, and pepper, in the vegetable-dish. Do not put on vinegar, as many prefer them without. Eat hot. Keep out enough whole ones to cut up for pickles.

YOUNG BEETS.

Boil and slice, and put in a saucepan on the stove. Take a small cup of vinegar, tablespoon each of butter and sugar, little salt and pepper, heaping teaspoon corn-starch dissolved in a spoon of water; stir all together till it boils, then pour over the beets, stirring carefully. Serve very hot in a covered dish.

VEGETABLE OYSTER.

Cut into inch pieces and throw into cold water for a short time. Boil the same as green peas. Drain the water off and pour over milk or cream, thickened a little with flour. Season with butter, pepper, and salt, let boil up and serve.

FRIED EGG PLANT.

Pare and cut in slices half an inch thick. Sprinkle a little salt on each slice and press down for an hour; then rinse in clear water, and dry well in a towel. Dip in egg and rolled cracker and fry a nice brown. Season more, if required.

STUFFED EGG PLANT.

Take a full-grown egg plant; cut in two lengthwise; take out the inside, leaving a half-inch of the peeling. Chop fine, and mix with an equal quantity of bread crumbs. Salt and pepper to taste. A very little sugar. Cook this mixture in butter in a hot frying-pan, stirring it to keep from burning. Let cook about 10 minutes; fill the shells with this, and bake in the oven half an hour. Serve in the shells.

TURNIPS AS COOKED IN THE SOUTH.

Mrs. M. W. Callahan, Tangipahoa, La.

Boil and mash, season with salt and pepper, and fresh pork gravy, or put a piece of boiled jowl on the top and set in the oven a few minutes.

TURNIPS.

Mrs. A. S. Johnston.

Peel, cut in slices, and steam. When done, mash; add salt, teaspoon of sugar, 2 or 3 tablespoons of milk or cream, and a little butter. This will make old turnips taste like new. Turnips are also very nice cut in slices and cooked in boiling salted water, and served in slices seasoned with butter and pepper.

SPRING CARROTS.

Leave stalks on. Scrape, and boil in salted water till tender. Dress them with a plain white sauce, adding a teaspoon of chopped parsley and half as much lemon juice. This is known as maitre d' hotel carrots.

PARSNIPS.

Scrape them clean, cut in slices lengthwise, and boil in a stewpan or skillet till tender. Drain, and dip into a batter made of half a cup of milk, 1 egg, ½ teaspoon baking powder in flour enough to thicken like griddle-cakes. Fry in hot drippings or butter.

HUBBARD SQUASH.

Cut in large pieces, scrape clean, and bake. When done, they may be served in the shell, or mashed, just as preferred. They cleave from the peel very easily. Season with butter and salt. If mashed, smooth nicely on top with a knife, and put small lumps of butter and dashes of pepper here and there. Squash may be steamed if preferred.

WINTER SQUASH WITH ROAST MEAT.

Pare, and cut in long slices, about 1½ or 2 inches thick. Cook in a dripping-pan with a roast. Baste when the meat is basted. It is nice baked in a pan by itself with meat drippings.

SUMMER SQUASH.

Grandma Owens.

Take them when the skin is tender and can be easily punctured with the finger-nail. Cut up small and cook in as little water as possible. Cook without covering, so there will be more rapid evaporation. Stir often. When they are sufficiently cooked, they will generally be mashed enough for the table, season well with salt, pepper, and butter. Some like a little cream or milk added last.

SUMMER SQUASH *A LA* FRIED OYSTERS.

Mrs. Cliff Sage.

Slice in round slices. Dip in beaten egg, roll in flour seasoned with pepper and salt, and fry in hot butter.

BOILED ONIONS.

When peeling onions keep them under water, and all weeping of the eyes will be avoided. Put to cook in boiling water. Boil a few minutes, then drain off the water; put on more water and boil again; and still a third, in which they may remain till tender. This renders them mild in flavor. When the last water is poured off, add a cup of milk and seasoning of butter, pepper, and salt. Boil up and serve. The milk helps to relieve them of their offensiveness. Onions are very healthful, and it would be better for the generality of people to eat them oftener.

NOTE.—It is said that if a cup of vinegar be put on the stove while cooking onions, their smell will not be noticed.

[To peel an onion so it will not break, trim off the root carefully, but not closely. Take off the outer dry layer and leave the others intact. Do not cut the stalk. In this way it will not boil to pieces.—*Juliet Corson.*]

FRIED ONIONS.

Peel and slice; fry in hot butter or pork gravy. Season with pepper and salt, stir to prevent burning. When tender pour into a vegetable-dish, and send to table hot.

FRIED PEACHES.

Wipe off peaches not fully ripe, cut in thick slices, and fry in pork gravy. Serve with the slices of pork.

TO FRY CUCUMBERS.

Peel, cut in lengthwise slices rather thick, and lay in cold water half an hour. Dry on a towel, sprinkle with salt and pepper, dip in beaten egg, then in rolled cracker, and fry a delicate brown on both sides.

OKRA.

Take young, tender okra and boil in salt water. Drain carefully, add a tablespoon of butter and ½ cup of cream, and after it boils up once, take up, add more salt, if necessary, sprinkle pepper over, and serve hot.

RICE.

Miss Addie Butterfield, Chicago.

To 1 cup rice put 2½ cups cold water and a teaspoon salt. As soon as it boils, set back and let cook slowly 1½ hours. Then add 1 cup milk, stir well, and let cook 1 hour longer without stirring.

RICE COOKED IN TWELVE MINUTES.

Miss Juliet Corson.

Put 1 cup rice into 4 cups boiling water with 1 tablespoon salt. Boil hard 12 minutes. Drain off the water, and set back covered, for 10 minutes.

MACARONI-RICE.

One cup rice. Cook tender in 2½ cups water. Let cool. Fill a baking-dish with alternate layers of rice and grated cheese, seasoned with pepper, salt, and butter. Pour on milk to cover Bake 20 or 30 minutes.

MACARONI.

A delicious breakfast dish. Take a pint of Italian macaroni broken into inch pieces. Put into a gallon of boiling water, and let boil 20 minutes; drain in a colander; put in a basin or pudding-dish, with 3 pints of milk, season with butter, pepper, and salt, and bake 30 minutes.

MACARONI AND CHEESE.

Break ½ pound macaroni into inch pieces and put into a saucepan of boiling water and boil 20 minutes; add a little salt while boiling; drain, and put into a well-buttered dish in layers, with plenty of grated cheese sprinkled over each layer, with pepper to suit taste, and bits of butter. When the dish is full, pour over half a cup of good milk or cream. Bake half an hour, and serve in the baking-dish.

MACARONI WITH MUSHROOMS.

Mrs. S. C. Raggio, Chicago.

One-half cup dried mushrooms. Fill up the cup with water. Let soak 2 or 3 hours. Then take 1 pound macaroni, break up and put to cook in a gallon of boiling salted water. Boil from 20 to 30 minutes. Drain well when done. While the macaroni is cooking, take 3 slices of bacon and fry. Remove, and put a chopped onion in the gravy, and fry. Take out, and put in 2 spoons tomato catsup or canned tomatoes, then pour in the mushrooms and let simmer 15 minutes on back of stove. Take a large platter and on it grate a layer of cheese. On this put a layer of macaroni, then a layer of mushrooms, alternate until all are used. Serve hot.

STEWED MUSHROOMS.

Take meadow mushroom buttons and remove the stems. Clean them with flannel and salt. Rinse in cold water and dry on a towel. For a quart of these put 3 tablespoons butter in a thick iron spider or stewpan. When melted and beginning to brown, put in the mushrooms and let simmer 3 or 4 minutes. Shake the vessel to keep them from sticking or burning. Salt them and add a pinch of cayenne pepper and pounded mace. Let stew 10 or 15 minutes until tender, and pour into a warm dish. Serve at once. Either a breakfast, dinner, or lunch dish.

BAKED MUSHROOMS.

Take the mushroom flaps, cut off a portion of the stalk, peel the top, and clean with flannel and salt. Put into a tin baking-dish with a small lump of butter on each one. Dash a little pepper over them and bake about 20 minutes if of medium size. Pile the mushrooms, high in the center, on a very hot dish, pour the gravy around and serve immediately on hot plates.

BROILED MUSHROOMS.

Use the mushroom flaps. Cut a portion of the stalk off, and peel the top. Wipe the flaps with flannel and salt. Place in a wire broiler over a clear fire ; turn once, and take up on a hot dish. Put lumps of butter, pepper, and salt, and a bit of lemon juice on them. Put into a hot oven for an instant, and serve on hot plates immediately.

MUSHROOM TOAST.

Proceed exactly as for stewing, and when tender add a teaspoon of flour ; shake the pan till the flour is browned. Add a cup of broth, and stir a moment. Then add ½ teaspoon of lemon juice. If you have no broth or gravy, use fresh milk or cream instead, with a grating of lemon peel and a bit of nutmeg. Mushroom catsup is also nice to add. Whether milk or gravy is used, the mixture should be poured on to a thick slice of toast, buttered.

SEA KALE.

Cook in bunches, like asparagus, and serve similarly.

CELERY.

Cut off green tops, trim off outer leaves ; tie in bunches and boil. Season with pepper and salt ; serve on toast with melted butter ; or stew in just enough water to cover ; drain, and serve in a plain white sauce. It will cook in less than ½ hour.

POTATO PUMPKIN.

Pare, cut up small, and cook in very little water ; butter and salt ; keep stirring ; mash fine with a wooden spoon.

ROASTED CORN.

Take off the husks of green corn and lay the ears over bright coals. Watch and turn often until done. Many of the people South leave the husks on, and bury the ears in hot ashes. These are "roasting ears" in perfection.

DRIED CORN.

Put to soak the night before in cold water; in the morning set it on back of stove in the same water. Half an hour before noon bring it forward, let simmer, season with butter, pepper, and salt, and cream or milk, if liked. A pint will serve 8 persons.

TO DRY CORN.

Cut and scrape young tender green corn from the cobs. Put into a pan with a little water; cook until somewhat tender. Stir to keep from burning. Then put it all in pie-tins, and dry either in the oven or out-doors. Put away in sacks. Corn dried in this way is almost equal to fresh corn. A very good way is to boil the corn on the cob for 10 or 15 minutes, then cut off and dry.

LARGE HOMINY.

Put a pint to a gallon water; set on back of stove an entire day. Do not salt; it swells very slowly. After a few hours, it may be allowed to boil, but very gently; does not need stirring. When wanted for the table, heat it in a well-buttered spider; season with salt and pepper. Add milk, if liked, and let boil up once or twice.

LYE HOMINY, OR HULLED CORN.

Mrs. M. W. Callahan, Tangipahoa, Louisiana.

Make a lye strong enough to eat a feather when boiling hot. Take dry corn well washed and looked over, and put into the boiling lye. When the hull is eaten off and the eyes begin to come out, take it out and put into cold water. Wash in several waters to get the hulls off. Return to a clean pot, allowing room for increase in bulk. Boil till done. Salt it. Eat in milk or fry in pork gravy.

Bread.

REMARKS. LOAVES. PONES. RUSK.
BATTER CAKES. MUFFINS. MISCELLANEOUS.

REMARKS.

FLOUR. WEIGHTS AND MEASURES. LIME WATER.
BAKING POWDER. SUBSTITUTIONS. YEAST.

BREAD is the staff of life, if good, and cannot be made of poor flour. The new process or patent flour is the most uniformly satisfactory for bread. Ordinary spring wheat makes good sweet bread, but is sticky and disagreeable to work up. It takes more of this flour than of winter wheat. Flour should never be stored in a room with sour liquids, nor with fish, onions, or kerosene. It readily absorbs odors that are perceptible to the sense. A damp cellar should be avoided, as it is peculiarly sensitive to atmospheric influences. Keep in a dry, airy room, and in neither a freezing nor roasting temperature.

As soon as the sponge becomes light it should be made ready for the oven, otherwise fermentation will set in and sour bread will be the result. Small loaves are better than large, and make less waste. Never set a bread-bowl of sponge where it is so hot you cannot rest your hand for a moment. Let loaves rise to twice the original size before baking.

When bread is taken from the oven turn out on a bread-cloth. Take the pan off, lay an end of the cloth over the bottom of the loaf. Replace the pan for 10 minutes. This helps to make the crust tender. If baked quite hard, brush over with butter. Cut warm bread or cake with a hot knife, to prevent clamminess.

If at any time it is desired to have bread rise more quickly than usual, use double the quantity of yeast.

A half cup sugar in a batch of bread will keep it moist, and make it much nicer.

Cut bread for the table in even—not too thick—slices, and just before the meal is served. Put the cut loaf away, that it may not dry.

SELF-RAISING FLOUR.

In my own experience with a large family, I find it cheaper to buy self-raising flour by the hundred than to use baking powder. This flour we use for biscuits, short-cakes, fritters, dumplings; in short, for anything in which baking powder or cream of tartar and soda are called for. It never fails and is very convenient. Of course it must not be used with sour milk or with yeast.

ENTIRE WHEAT FLOUR.

This flour is coming to the front and claiming the attention of housekeepers. The bread is very sweet and nutritious. The manufacturers advertise that it contains all the gluten of wheat and all the phosphates. The bread is dark. The dough must be mixed as soft as possible; otherwise the mode is the same as with common white flour. I have used it and like it well enough to make mention of it.

HEAT YOUR FLOUR.

In cold weather, after sifting flour into the bread-pan for bread, set the pan over a kettle of hot water and heat the flour through thoroughly. The sponge will come up so much quicker that it will surprise you.

TO TEST THE HEAT OF THE OVEN.

Put a spoon of flour on an old dish and set in the oven. If it browns in 60 seconds the heat is right for bread. If it browns in less time, the heat must be lessened. But if it is not browned, the oven is not hot enough. The oft-repeated rule to hold the hand in the oven long enough to count so-and-so is no accurate test, on account of the varying ability of different persons to bear heat. If stoves had a thermometer attachment for the oven door, by which the degree of heat could be seen at all times, the invention would be of incalculable benefit.

TABLE OF WEIGHTS AND MEASURES.

3	cups wheat flour make - - -	1 pound.
3½	cups corn-meal make - - -	1 pound.
1	large coffee-cup granulated sugar makes	½ pound.
1	large coffee-cup dry brown sugar makes	½ pound.
1½	cups firm butter pressed down make	1 pound.
1	cup raisins make - - - -	½ pound.
10	eggs make - - - - -	1 pound.
1	white of egg makes - - -	1 ounce.
1	yolk of egg makes - - -	1 ounce.
16	ounces make - - - -	1 pound
4	teaspoons make - - - -	1 tablespoon.
4	tablespoons make - - - -	½ gill.
8	tablespoons make - - - -	1 gill.
2	gills make - - - - -	½ pint.
2	pints make - - - - -	1 quart.
4	quarts make - - - - -	1 gallon.
8	quarts make - - - - -	1 peck.

The cup in the above measure is the common white stone-china tea-cup, and holds ½ pint. It is the measure adopted in this entire book.

A "CUP OF FLOUR."

In the following recipes, a "cup of flour" means a cup of flour dipped from the barrel, and unsifted. It cannot be an infallible rule, owing to the difference in different brands of flour—some necessitating the use of more, and others less. Experience will soon determine. Flour must always be sifted.

LIME WATER FOR BREAD.

Mrs. J. E. Chace, Mishawaka, Ind.

Put a cup of air-slaked lime into a quart fruit-jar and fill up with cold water. To each loaf of bread take a tablespoon of lime water. It adds both to quality and healthfulness, and will prevent bread from souring.

BAKING POWDER.

6 ounces of starch.
6 ounces of bi-carbonate of soda.
4 ounces of tartaric acid.

Powder and sift several times, and you will have a cheaper article than you can buy, and will have it pure. Keep it from the air. The main thing in preparing one's own baking powder is to sift it times enough. The above is a reliable formula, and may be safely used.

Since the alarming adulterations of almost everything used in cooking, a chemist advises the use of tartaric acid in place of cream of tartar. It costs about twice as much, but half the quantity suffices, and there is no difficulty in procuring this pure.

SUBSTITUTING ONE "RISING" FOR ANOTHER.

In recipes calling for ½ teaspoon soda and 1 of cream of tartar, baking powder may be used instead, using about 2 teaspoons. If baking powder is called for, soda and cream of tartar may be used instead, using about ⅓ less of both together, than the amount of baking powder in the recipe. For instance, if 3 teaspoons of baking powder is called for, you can use ⅔ teaspoon soda and twice as much cream of tartar, which together will make 2 teaspoons, which is ⅓ less than 3 teaspoons baking powder. If sour milk is substituted for sweet, soda must be substituted for baking powder, and in those cases the cream of tartar must not be used at all, the sour milk furnishing the acid. One teaspoon soda to a pint of sour milk is about right. If sweet milk or water is substituted for sour milk, and the recipe calls for 1 teaspoon soda, baking powder may be used, and it would be safe to put in 2 heaping teaspoons or even 3. Sweet milk and water may be used interchangeably. Many good cooks prefer water to milk for their nicest cake. So never discard a recipe that calls for milk because you have none, as water will answer very well. Recipes calling for whites of eggs only, require very little, if any, baking powder, and recipes giving a large number of eggs, generally use none, as the whites are beaten very light and added last, and lighten the batter sufficiently.

HOP YEAST.

Put 1 cup hops in 3 quarts cold water. Boil 15 minutes, strain, set back on stove and add 5 large potatoes, peeled and grated, ½ cup salt, same of sugar. Stir well, let boil up, take off, cool and add a cup of yeast. Beat thoroughly. Set by the stove until it is light. If preferred, the potatoes may be boiled in the hop water, and then mashed, adding salt, sugar, and yeast, as above.

POTATO YEAST.

Mrs. Carrie S. Carr, New Lisbon, Wis.

Take 3 large potatoes, peel and grate as rapidly as possible, so they will not turn dark. Pour on 1 quart boiling water and cook ½ hour. Add ½ cup sugar, same of salt, shortly before it is done. When sufficiently cool, put in any good yeast to raise it; stir well together. The next day it will be as light as a foam. A tea-cup of this yeast will be enough to raise 4 or 5 loaves of bread. Keep in a cool place, and in summer renew every fortnight.

VERMONT YEAST CAKES.

Stir into a pint of good lively yeast a tablespoon salt and wheat flour to make a thick batter. When risen light, stir in corn-meal to a stiff dough. When again risen, roll very thin, cut into 3 inch squares, and dry in the shade in clear, windy weather. When perfectly dry, tie in a bag and hang in a cool, dry place. One cake will make a sponge for 4 quarts of flour. When wanted for use, put to soak in a pint of lukewarm water and when dissolved proceed as with other yeast.

BREAD IN LOAVES.

WHITE. GRAHAM. BROWN. PUMPKIN. CORN-MEAL.
RYE AND INDIAN.

QUICK BREAD-MAKING.

One quart boiling water, 1 quart cold water, flour enough to make a batter. When sufficiently cool, put in ½ cup yeast, teaspoon salt, and flour to knead. Knead smooth and place in a well-greased pan. In winter cover with a dish, in summer with a cloth; do this at night. In the morning make into loaves without using any more flour than barely necessary to handle, place in the baking-tins, greasing the top and sides of each loaf with butter or sweet lard. Let it rise until little holes may be seen when it is pressed gently back from the tin, and put into a hot oven. Keep the heat uniform for 30 to 45 minutes. This bread is just as good as if kneaded for ½ hour.

EASY BREAD-MAKING.

Take 3 tablespoons flour, 2 of salt, 2 of sugar, and scald with 1 pint boiling water. When cool, add 2 yeast cakes or a cup of soft yeast. Boil and mash 12 good-sized potatoes, add 3 quarts hot water, let cool and add the above yeast. Let stand over night. Now, for 3 loaves of bread, take 3 pints of the mixture, stir it into sifted flour till of the right consistency to knead. Knead it into loaves and put into greased tins, let rise, and bake. The mixture will keep 2 weeks. If raised biscuit are wanted for tea, mix shortening with the flour, stir in the yeast. Mix into biscuit, let rise, and bake.

SALT-RISING BREAD.

Mrs. Keith Berry, Maysville, Kentucky.

Stir 1 heaping tablespoon corn-meal into ½ cup scalding fresh milk, at night. Put it in a tin-cup and set it in a warm place. In the morning take 1 pint warm water—not scalding—a pinch of soda, and make up a batter with flour so it will drop off a knife. Stir in the mixture that has stood over night, beat it well, set it in a kettle of warm water, and keep at an even temparature. It will be light in about 2 hours. Then add 1½ pints warm water, a teaspoon salt, and flour to work into loaves. Knead it until smooth, put into bread-pans. Set over warm water, or in some other warm place to rise, then bake.

MILK-YEAST BREAD.

Take a pint of wheat middlings, stir into it 1 tablespoon each of white sugar and ginger; 1 teaspoon each of salt and soda. Put this in something that will exclude the air. The day before you are to make bread, take 2 tablespoons of this dry mixture, put into a cup, pour boiling water on it to scald, make it about the consistency of yeast, and set where it will keep warm. Do this at noon, and by night it will be light, though not risen high. The next morning take a cup of new milk and 1 of boiling water, a pinch salt; stir in flour till as thick as fritters, add the yeast set the day before. If it looks dark it will not discolor your bread. Set it in a kettle of water as hot as you can bear your hand in, and in 2 or 3 hours it will be up and foaming, then mix your bread, put in the pans to rise, which will take about an hour, and then bake about 40 minutes.

GRAHAM YEAST-BREAD.

Make a rather thick sponge of white flour, 1 cake or ½ cup yeast, 2½ pints water, and 1 teaspoon salt. When light, stir in Graham flour till it is as thick as can be stirred with a spoon, and 1 cup sugar or molasses. Put immediately into the pans to rise for baking. It requires a slow oven and takes over an hour to bake. Sometimes, if the sponge is not quite as thick as intended, it is necessary to use more white flour, when stirring to put into the pans. Graham bread should never be kneaded.

QUICK GRAHAM BREAD.

Mrs. S. Lawton, Salamanca, N. Y.

1 quart sour milk.
1 cup molasses.
1 heaping teaspoon soda.
1 teaspoon salt.

Stir in Graham flour till as thick as can be stirred with a spoon. Bake in a quick oven. This makes 3 loaves.

PUMPKIN BREAD.

Mrs. A. E. Owens, Louisville, Ky.

2 cups buttermilk.
3 cups wheat flour.
3 cups corn-meal.
1 cup stewed pumpkin.
1 cup molasses.
½ cup butter.
2 eggs.
½ tablespoon soda.

Steam 2½ hours and brown in the oven.

INDIAN BREAD.

2 cups corn-meal.
2 cups rye flour.
2 cups Graham flour.
½ cup yeast or 1 yeast cake.
4 cups tepid water.
1 cup molasses.
1 teaspoon soda.
1 teaspoon salt.

Let rise and bake 3 hours.

NEW ENGLAND RYE AND INDIAN YEAST BREAD.

Mrs. O. Jones, South Royalston, Mass.

Scald 1 quart Indian meal. When cool, add same quantity of rye, ½ tea-cup molasses, teaspoon salt, a tea-cup good lively yeast, and small teaspoon soda. Mix well, add more water if needed. When risen bake 2 hours or steam 3 hours. Graham will answer in place of rye.

CORN BREAD.

1 quart sifted white meal.
3 cups buttermilk.
1 teaspoon soda.
½ cup molasses.
1 egg.
1 tablespoon melted butter.
1 tablespoon flour.
Pinch of salt.

Stir well, and bake in a 2-quart basin in a moderate oven 1 hour.

EGG BREAD.

Mrs. H. H. Harvey, Bowling Green, Ky.

1 quart corn-meal, scalded.
1 cup sweet milk or water.
1 large spoon lard.
2 eggs.
1 teaspoon quick yeast.
½ teaspoon salt.

Bake in a shallow pan.

PRISON MISSION BROWN BREAD.

Mrs. J. B. Wheeler, Peoria, Ill.

1 pint sour milk.
1 cup corn-meal.
1 cup Graham flour.
1 cup white flour.
1 teaspoon salt.
1 teaspoon soda.
½ cup molasses.

Steam 2 hours and bake 1 hour, in a 2-quart basin.

[This recipe was given me by the wife of our United States Prison Missionary, Rev. W. D. A. Matthews, Onarga, Ill., who is doing so much for the welfare of prisoners.]

BOSTON BROWN BREAD.

1 pint Graham.
1 cup corn-meal.
1 cup molasses.
1 cup sour milk.
1 cup sweet milk.
1 teaspoon soda.
1 teaspoon salt.
Steam 3 hours.

PAULINE'S BROWN BREAD.

Mrs. Dr. Cory, Chicago.

4 cups corn-meal.
2½ cups of flour.
2 cups sour milk.
1½ cups sweet milk.
2½ teaspoons soda.
1 teaspoon shortening.
1 teaspoon salt.
Steam 3 hours.

* * *

PONES, HOE CAKE, JOHNNY CAKE.

POTATO PONE.

1 pint grated raw sweet potato.
3 eggs.
1 cup syrup.
½ cup butter or drippings.
1 teaspoon soda dissolved in ½ cup water.
Flour for batter like cake.

Bake in a deep pan and let remain in the oven till cool.

KENTUCKY CORN PONE.

Mrs. H. H. Harvey, Bowling Green, Kentucky.

One quart corn-meal. Scald the meal with boiling water. Then mix with cold water and 2 teaspoons salt into a thick batter. Mold with the hands into flat pones, the size of the hand. Lay in a baking-pan and bake in the oven until brown.

CRACKLING PONES.

Scald the meal as above and add a cup of cracklings to the above quantity, and bake.

HOE CAKE.

Make a very stiff batter of water and corn-meal. Salt it, grease a griddle, and put on a large cake, pat it down, and cook slowly; turn it. When done send it to table on a large plate, and let each one break off as much as he wishes.

JOHNNY CAKE.

Mrs. J. E. Chace, Mishawaka, Ind.

2 cups corn meal.
1 cup flour.
2 cups sour milk.
½ cup brown sugar.
1 egg. Pinch of salt.
1 teaspoon soda.

Sweet milk and 2 heaping teaspoons baking powder may be used instead of sour milk and soda.

When baking Johnny cake, after it begins to brown, baste it with a rag tied to a stick, in melted butter. A great improvement.

OLD-FASHIONED SWEETENED JOHNNY CAKE.

Mrs. J. J. Bower, St. Joe, Mo.

1 pint sour milk.
1 cup sugar.
½ cup shortening.
1 egg.
1 cup flour.
1 teaspoon soda.
½ teaspoon salt.
Nutmeg.

Stir in corn-meal till as thick as loaf cake. Bake in a square tin in a quick oven. Eat hot, with lots of butter. Less sweetening may be preferred.

RICE-FLOUR CAKE.

1 cup rice flour.
2 cups common flour.
2 eggs.
1 cup sweet milk.
1 teaspoon baking powder.
Pinch of salt.

Bake in a shallow dish in a quick oven.

RUSK, ROLLS, BUNS, BISCUIT.

ROYAL RUSK.

1 pint milk, warm.
4 eggs, well beaten.
1 cup soft yeast or 1 yeast cake.

Stir in flour as stiff as possible with a spoon. When risen very light, work in ½ cup butter—or part lard—and ½ cup sugar. Add flour to mold. Let rise again, make into small balls. They will be light enough to bake in a very few minutes. Brush over with a little milk and sugar when they are done, and dry in the oven. If the rusk are wanted for supper, make them up early in the morning. If for lunch, they must be stirred up over night. Some persons prefer them sweeter than my rule.

PARKER HOUSE ROLLS.

Put 2 quarts sifted flour in a bread-pan. In the center of it pour a pint of milk that has been boiled with ½ cup butter melted in it, and let cool; add a tablespoon sugar, and ½ cup yeast. Let stand 2 or 3 hours without mixing, then knead, and let rise again. When light make into small rolls, let rise in the pans and bake about 15 minutes.

CINNAMON ROLLS.

Mrs. Kate Peckham, Dallas, Texas.

Take raised biscuit dough, roll out thin, spread with melted butter, sprinkle with sugar and ground cinnamon, roll up like jelly cake, cut small pieces from the end, put in a tin to rise. When light, bake slowly.

CORN-MEAL ROLLS.

Mrs. M. R. Johnston.

If you wish the rolls for breakfast, make a quart of mush at noon, the day before. Salt it well; add while warm, 1 tea-cup of lard or butter, ½ cup sugar. Mix thoroughly; when cool enough, add a small cup of lively yeast, and set to rise in a warm place. When risen well, stir in flour and knead it a few minutes; then set to rise again. Before bed-time, knead again. In the morning, roll and cut out like biscuit. Butter and lap one side over the other; let rise, and bake. In hot weather, add a small teaspoon of soda, well dissolved.

TEA BUNS.

Boil 1 pint of cream and pour it over a heaping tablespoon of lard and butter mixed. Add 1 cup sugar. Let stand until cool enough and add ½ cup yeast, a pinch of nutmeg, and flour to make a stiff dough. Let rise, knead, roll out, cut into cakes, let rise again, and bake in a quick oven.

RAISED BISCUIT

On baking day save out enough of the bread dough for a large pan of biscuit. Mix in 2 tablespoons shortening, same of sugar. Use flour enough to knead all well together. Let it rise in a bowl and chop down with a chopping-knife or carver. It will soon come up again. Keep chopping it down. It rises sooner after each chopping. Make into small round balls for supper. Put a little butter between them, let rise, and bake. Then take them from the oven, brush them over with milk and sugar.

ARROW-ROOT BISCUIT.

2 cups flour.
2 cups sifted arrow-root.
2 cups sweet milk.
2 tablespoons butter.
½ cake, or 2 tablespoons liquid yeast.

Knead well together, roll out, cut into biscuits, put on a greased tin, let rise, and bake. They will rise in about an hour and a half.

SODA AND CREAM OF TARTAR BISCUIT.

Mrs. Z. E. Pillsbury, Bowling Green, Ky.

One quart of flour, sifted with 2 teaspoons cream of tarter. Work in 1 tablespoon butter; 1 teaspoon saleratus dissolved in 1½ cups new milk. Mix, roll out, cut with biscuit cutter, and bake.

BAKING POWDER BISCUIT.

Two quarts flour, with 5 or 6 teaspoons baking powder sifted through it; rub in 2 tablespoons lard and 1 teaspoon salt; stir in with a spoon 1½ pints cold water; if too soft to roll out, flour the board well; roll soft, cut out, and bake in a quick oven.

GRAHAM BISCUIT.

1 cup sour milk.
1 egg.
½ cup sugar.
1 teaspoon soda.
½ teaspoon salt.
Graham flour.
1 tablespoon lard.

Stir to a thick batter. Do not roll out, but drop with the spoon into a greased dripping-pan.

SOUR MILK BISCUIT.

A half teaspoon soda powdered fine and rubbed into a quart of flour; mix in a large spoon of shortening, and a saltspoon of salt; then stir in a cup of sour milk, roll soft, and bake in well-heated oven.

BEATEN BISCUIT.

Mrs. H. H. Harvey, Bowling Green, Ky.

3 pints flour.
1 large spoon lard.
1 teaspoon salt.

Work the lard well into the flour; add 1½ cups water. Stir all together with the hand, until it is a stiff dough. Then knead it on the molding-board until it is smooth. Then beat it with the rolling-pin until it puffs up and seems light. Divide in small pieces, work with the hands, and roll each one a half inch thick. Prick with a fork and bake in a quick oven. Cutting with a knife deadens it, as also rolling with the rolling-pin.

CREAM BISCUIT.

Sift together 1 quart flour, 1 teaspoon soda, mashed fine, and 1 teaspoon salt. Mix with 1 pint sour cream. Roll out, using more flour if necessary, and bake in a quick oven. An egg beaten into the cream is considered an improvement, by some persons.

* * *

BATTER, GRIDDLE, OR PANCAKES.

GRIDDLE CAKES

Of buckwheat, wheat, entire wheat, or Graham, may be made with sour milk and eggs, and are very palatable. To 2 or 3 quarts use 3 eggs and a teaspoon of soda.

BREAD PANCAKES.

Take the crusts, crumbs, and pieces of bread left on the table and in the bread-box. Soak in water till soft, press through a colander. Cover with sour milk. Add 2 beaten eggs, and ½ teaspoon soda and salt to a quart. Stir in flour till rather thicker than buckwheat batter, and bake slowly on a hot griddle.

BUCKWHEAT CAKES.

Put tepid water in a jar with salt and yeast; ½ cup of home yeast, or ½ cake compressed, will be sufficient for 2 or 3 quarts of water. Make a smooth batter with buckwheat flour, of medium thickness. In the morning, beat well, but do not add any soda for the first or second bakings. Save a pint of batter for the next rising. It is better to take out the batter that you wish to keep before the soda is added, that it may not become too strongly impregnated with the soda. Bake quick on a hot griddle.

RAISED CORN-MEAL GRIDDLE CAKES.

Mrs. E. B. Baldwin.

1 cup white corn-meal.	1 cake yeast.
2 cups flour.	1 tablespoon brown sugar.
2 cups milk.	¼ teaspoon soda.
1 quart boiling water.	1 teaspoon salt.

Scald the meal at night, with the boiling water. Beat well; while yet warm, stir in flour, sugar, milk, and yeast. Let rise all night; then add soda and salt. Leave a cup full for the next rising.

CORN BATTER CAKES.

Columbia Loving, Bowling Green, Kentucky.

1 pint meal.	½ teaspoon soda.
1 cup buttermilk.	½ cup water.
½ teaspoon salt.	1 egg.

Mix and bake on a hot griddle.

HOMINY CAKES.

One pint of fine hominy soaked all night. Boil it soft. Drain, and add 1 pint white corn-meal, sifted, and 3 tablespoons fresh butter; a saltspoon of salt. Then add gradually 1 quart milk. Let cool, and add at the last 3 eggs, beaten very light. Bake on a griddle.

FLANNEL CAKES.

1 pint sour milk or sour cream.
1 tablespoon melted butter if milk is used.
3 eggs; 1 teaspoon soda.
Flour for batter to bake on griddle.

Leave the whites of eggs till just before baking, then beat very light and stir in lightly.

MUFFINS AND GEMS.

RAISED MUFFINS.

1 quart flour.
3 cups sweet milk.
2 eggs.
2 tablespoons butter.
½ cup yeast.

Beat well over night. In the morning bake in muffin-rings greased and heated.

QUICK MUFFINS.

3 cups flour before sifting.
1 cup water
1½ cups sweet milk.
1 heaping tablespoon butter.
2 tablespoons sugar.
4 teaspoons bakingpowder.

Mix the sugar and shortening to a cream, add the wetting, then sift the flour and baking powder into it. Beat well, heat gem-irons hot, grease, fill nearly full, and bake in hot oven 20 minutes. An egg is used sometimes, in which case use but 3 teaspoons baking powder.

CORN MUFFINS.

Mrs. E. B. Baldwin.

1 cup corn-meal.
2 cups flour.
2 cups sweet milk.
½ cup sugar.
⅓ cup butter, pinch of salt.
2 teaspoons baking powder.

Bake in muffin-rings or gem-pans.

Corn Muffins.

Columbia Loving, Bowling Green, Ky.

2 cups meal.
1 cup buttermilk.
1 egg, beat white and yolk separately.
½ teaspoon each soda and salt.

Add the white of egg last thing and stir in lightly. Bake in hot gem-irons.

HOMINY MUFFINS.

Wash a pint of fine hominy through several waters. Pour boiling water on it, cover and let it soak half a day. Then boil it in a saucepan in half a pint of water, till soft enough to mash. Drain it, and mix it with a pint of corn-meal or wheat flour, a little salt, 3 cups milk, and 2 tablespoons melted butter. When the batter is cool enough, add 4 tablespoons yeast; cover, and keep warm until very light, with the surface covered with bubbles. Grease some muffin-rings, set them on a hot griddle, fill them ⅔ full, and bake brown on both sides. Send to the table hot, to be buttered quickly.

MUSH MUFFINS.

Make corn-meal mush as you ordinarily do, and when cold take

2 cups mush.
2 cups flour.
2 cups milk.
3 eggs.
2 teaspoons baking powder.
1 of salt.
1 tablespoon melted butter.
Bake in gem pans.

SQUASH MUFFINS.

1 cup sifted squash.
3 cups sifted flour.
1 tablespoon sugar.
1 teaspoon soda, and
2 teaspoons cream of tartar—both mashed fine and put in dry.
1 teaspoon butter.
1 pint sweet milk.

Bake in a quick oven, in gem-pans, 20 minutes.

CRUMPETS.

One quart warm milk, ½ cake yeast, little salt, flour to make a stiff batter. Let rise, add ½ cup melted butter and bake in muffin-rings.

PLAIN GRAHAM GEMS.

Dr. Alice B. Stockham, Chicago.

3 cups water—scant.	3 cups Akron Graham flour.

1 tablespoon molasses.

Stir well together, fill the deep acorn gem-irons full, put on the grate in the oven for 10 minutes, then on the oven bottom 20 minutes. Salt will make heavy. Do not use it in anything that has no yeast powder.

NOTE.—The secret of Graham gems is to have the irons deep and very hot and the oven equally hot. If hot enough the gems will crust over quickly and retain the gases which cause their lightness. But if there is not sufficient heat the gases escape and the gems fail to rise.

GRAHAM GEMS.

2 cups Graham flour.	2 teaspoons sugar.
4 tablespoons white flour.	2 teaspoons baking powder.

1⅓ cups water.

Stir well. Heat gem-irons hot, grease, fill ⅔ full and bake in hot oven 25 minutes.

CORN GEMS.

2 cups corn-meal.	½ cup shortening.
2 cups flour.	½ cup sugar.
2 cups sweet milk.	2 eggs.
3 teaspoons baking powder.	Bake in gem-pans.

LAPLANDERS.

1 egg.
1 cup milk.
1 cup flour. Pinch of salt ; beat well.

Pour into hot gem-irons well buttered, and bake quickly. No baking powder required. Fill irons nearly full.

SALLY LUNN.

Miss Sallie Owens, Lewisburg, Ky.

1 pint sweet cream.
2 eggs.
2 pints flour.
1 cup sugar.
2 heaping teaspoons baking powder.

Bake in a shallow pan, cut in square pieces and serve hot.

PUFFS.

Mrs. O. Blackman, Chicago.

2 eggs beaten very light.
1 cup sweet milk.
1 cup flour; pinch of salt.

Bake in cups or gem-pans in quick oven. Is nice with cream and sugar for dessert.

MISCELLANEOUS.

WAFFLES. CRACKERS. SHORT BREAD. COMMUNION BREAD TOAST. SANDWICHES. CEREALS AND MUSHES.

To bake waffles, put the iron on the stove. When one side is hot, turn it; when that side is hot, grease it, turn, grease the other, fill about ⅔ full. When it browns delicately, turn it, brown the other side. Take up on a warm plate, and butter each one as fast as baked, putting one upon another. Serve with powdered sugar or maple syrup. Waffles require considerably longer to bake than griddle-cakes, and must be watched constantly.

RAISED WAFFLES.

Mrs. E. B. Baldwin.

1 quart milk.
1 heaping quart flour.
2 eggs.
5 large spoons yeast.
1 large spoon melted butter.
1 teaspoon salt.

Mix the milk, flour, yeast, and salt over night. In the morning, add the eggs and butter, and bake in waffle-irons.

QUICK WAFFLES.

4 eggs.
1 tablespoon melted butter.
1 pint milk; pinch of salt.
2 teaspoons baking powder, in flour enough to make thick batter.

Heat irons well, before filling.

RICE WAFFLES.

1 cup boiled rice.
1 pint milk.
2 eggs.
Butter the size of a walnut.
½ teaspoon soda.
1 teaspoon cream tartar.

Flour for thin batter, to bake in waffle-irons.

CRACKERS.

1 cup butter.
4 cups flour.
1 teaspoon salt.

Mix thoroughly together, and add more flour if necessary to make them hard and brittle. Pinch off little pieces and roll each one by itself, thin. Cut it in the shape desired. Prick with a fork and bake in a moderate oven.

GRAHAM CRACKERS.

1 quart Graham flour.
1⅓ cups very cold water.

Knead very hard for fully 20 minutes, using more flour if the dough is not stiff enough. Roll out like pie-crust, cut in shapes, prick with a fork, and bake 15 minutes in a moderate oven. Let get cold before putting away.

GRAHAM FRUIT CRACKERS.

⅔ cup sweet cream.
1 cup currants, cleansed, and well dried.
¼ teaspoon soda.
½ teaspoon cream tartar.

Put into a pan 1 full cup sifted Graham flour and the same of white flour; sift the cream of tartar through it 2 or 3 times. Dissolve the soda in a teaspoon of hot water and stir into the cream. Add this to the flour, forming a stiff dough, knead as little as possible. Roll into a very thin sheet, spread with the dried currants. Cover this with another very thin sheet of dough. Roll the rolling-pin over it, pressing the layers well together. Cut into small squares, prick deeply with a fork, and bake in a moderate oven.

SCOTTISH SHORT-BREAD.

4 cups fine flour.	2 cups butter.
1 cup white sifted sugar.	

Knead well together without any wetting. After it is thoroughly worked and kneaded, roll out to half an inch thickness and put it on a paper in a dripping-pan, and bake slowly until done and crisp. It is customary to put a few caraway seeds and bits of orange peel on top.

BREAD FOR COMMUNION.

Mrs. M. J. Hurford, Brownsville, Pa.

4 cups flour.	1 tablespoon butter.
⅔ cup sugar.	2 teaspoons baking powder.

Mix with sweet milk as stiff as biscuit dough and bake in one loaf.

BUTTERED TOAST.

Cut bread of medium thickness. Toast each side over a clear fire, until a golden brown. Dip the edge all around quickly in hot water, but keep the center of the piece dry. Spread generously with butter. Put the slice on a plate, cover closely and set in the oven to steam. Add each slice until all are done. Serve immediately.

MILK TOAST.

Put a quart of milk over boiling water to heat. When nearly boiling hot, stir in a small tablespoon of flour mixed smooth in ½ cup cold milk. Let cook for a minute or two. Season with salt and pepper, and a large spoon of butter. Dip each slice of toast in the milk separately. Place in a tureen, and pour the gravy over the whole.

FRENCH TOAST.

Mrs. A. S. J.

Make a batter of 2 eggs, ½ cup milk, pinch salt, and teaspoon corn starch. Dip thin slices of bread in, and fry brown in a well-buttered frying-pan. If the bread is very dry, dip in water first.

STRAWBERRY TOAST.

Mrs. John Wilber, Chicago.

One-third cup butter and 1 cup sugar creamed together, and well mixed with 1 quart strawberries cut up with a knife. Pour the whole over slices of French toast in a platter. Serve hot.

EGG TOAST.

Mrs. J. R. Jackson, Centerville, Miss.

Split cold biscuit and brown in the stove. Then dip each piece in boiling milk, seasoned with melted butter. Then poach some eggs and put one on each piece of biscuit.

TO FRESHEN STALE BREAD, BISCUIT, OR CAKE.

Dip in cold water for an instant, then put into a hot oven for 10 minutes.

STEAMED BREAD OR BISCUIT.

Very dry bread or biscuit are very nice for breakfast if steamed a few minutes.

SANDWICHES.

Cut bread in even slices of medium thickness. Spread thinly with butter. Divide the slice in two. Lay on one half a thin slice of any cold meat, boiled or roasted, or pressed meat of any kind, or grated ham and mustard. Lay the other half of the slice on. Biscuit may be used instead of bread.

CHEESE SANDWICH.

Take slices of brown bread and butter and put slices of rich cheese between. Place on a plate in a hot oven and let the bread toast. Serve very hot. Allow one sandwich for each person.

ROLLED SANDWICHES.

Cut freshly-made bread lengthwise of the loaf with a sharp knife, in thin, even slices. Spread with butter before cutting. They are nicer to discard the crust entirely Then put on a thin layer of grated ham. Roll up like a jelly-roll. Wrap tightly in a cloth to keep them in shape until wanted. Serve the same day the bread is made if possible.

MINCED HAM SANDWICHES.

Chop ham fine and mix with mustard, pepper, and chopped pickles, and put between slices of buttered bread.

BREAD AND TOMATO OMELET.

Dip thin slices of bread in tomato sauce and fry in butter. until brown.

BREAD OMELET.

Mrs. Z. B. Glynn, East Boston, Mass.

Put bread crumbs into a saucepan with cream or milk; salt and pepper. When the bread has absorbed the cream, break in as many eggs as will suffice for the meal, and fry as omelet.

OATMEAL.

1 cup oatmeal mixed with
4 cups boiling water.
1 teaspoon salt.

Cook in a double boiler. If you have none, use a tin pail set in a kettle of water. Will cook in 1½ hours, but is better if cooked longer.

CRACKED WHEAT.

1 cup cracked wheat.
4½ cups of salted water.

Cook in a steam cooker or covered pail in a kettle of boiling water, 3 hours.

FINE HOMINY.

One cup to 7 of salted water. Cook in steam cooker 4 hours.

CORN-MEAL MUSH, OR HASTY PUDDING.

When the water is boiling, salt it and scatter the meal in by the handful, stirring constantly. Make it a thick, smooth batter, and at the last stir in a good handful of flour; it helps bind it, and makes it better for frying.

FRIED MUSH.

When hasty pudding is made, it should be put into a baking-tin to mold for frying. Cut in slices and fry slowly in drippings, or lard, a crisp brown on both sides. Eat with syrup. Many prefer frying the mush when it is first made fresh, by dropping it in pats in hot drippings.

GRAHAM MUSH.

Mrs. H. M. Ball, Normal, Ill.

One cup Graham to 4 of water. Put the Graham into 2 cups of cold water, make it very smooth and free from lumps, then stir this into 2 cups of boiling water. Stir rapidly, and let it cook for 5 minutes, then set it on the back of the stove where it will cook slowly for half an hour or longer. A delicious breakfast dish may be prepared by adding 3 tart apples sliced as for pies, to the mush, when it is set back on the stove. Cover it, and do not disturb until the apples are done. It will take perhaps half an hour. Serve with cream and sugar.

Pies.

THE essentials to good pie-crust are good sifted flour, good butter, and sweet lard. Use very cold water for wetting, and roll the crust from you. A quick oven is necessary for almost all kinds of pies. Nearly all pies should be eaten fresh. Mince is about the only exception.

If a little beaten egg is rubbed over the bottom crust of a pie, it will prevent juice from soaking through it.

The yolks of eggs bind the crust much better than the whites. Apply it to the edges with a brush.

In all juicy pies, or when there is a tendency for the juice to run out, take some stiff white writing paper, make a roll about as large round as a penny and stand upright in a hole cut in the upper crust. Let it rest on the lower crust. Push the fruit aside to make room for it. Bake with this funnel in and the refactory juice will collect in it instead of on the oven bottom. It is not necessary to paste the paper together. It will keep its place without any trouble, and may be removed when the pie is done. Another way to prevent the juice from running out of fruit pies is to put the sugar on the bottom crust under the fruit instead of over it.

In making a large batch of pies, it is just as well to divide the paste and make the bottom crust less rich than the top crust.

Mince meat can be made in the fall, and packed away in jars, for the entire winter. Then it is but little trouble to make crust for a pie, or the pies themselves may be made in large numbers and kept in a cool place and heated when wanted.

Apples may be used for mince pies without peeling. Chopped fine, the omission will be unnoticed. A lady of well-known culinary ability says chopped potatoes may be used instead of apples. Soak over night in vinegar ; no one will know the difference.

Wild grapes may be put up for winter use in sorghum or molasses. Fill a jar with grapes and pour the molasses over until covered with it. Tie a cloth over, and in winter it will be found of a very rich color and flavor, and is delicious for pies.

Canned pie-plant is one of the most useful adjuncts to a winter supply of fruits. Nothing tastes better than a pie made of it in midwinter. It may be used very largely for pies as the principal filling, by using enough of other fruit to flavor. The pie-plant readily takes to itself any flavor. Thus with a scarcity of currants, gooseberries, apples, etc., the bulk of the pie may be made of the rhubarb with but little of the other fruit.

Many of the best cooks of the present day make their pies without sugar. When baked remove the upper crust and sweeten. It is a well-known fact that it takes less sugar than if it is cooked in the pie.

It is unnecessary to detail each fruit in pie-making. Having made one or two that are similar, there is judgment enough acquired to make others.

PIE-CRUST.

1½ cups flour before sifting.
½ cup butter, or a trifle less of lard.
3 tablespoons water ; pinch of salt.

This is for upper and under crusts of a large, round tin or yellow pie-plate. Put the salt in the flour and sift it. Take a knife and use in mixing the shortening with the flour.

Butter will cut up nicer than lard, and will make the crust more flaky. When it is well cut together, put in the water very gradually, chopping the mixture, and trying to avoid wet streaks. Do not knead it with the hands. Sprinkle some flour on the molding-board; flour the rolling-pin, take a little more than half of the crust and gather it into a little round pile, and roll it out from you. If it is not the proper shape, turn it at right angles and roll from you again. When it is of the required size, cover the sides and bottom of the pie-dish; finish the upper crust the same way, and make 3 or 4 gashes in it for the escape of steam. After the pie material is put in, and the upper crust put on, pinch the edges of the two crusts neatly together.

PIE-CRUST—PLAIN.

Mrs. David H. Wilkie, Chicago.

Five cups sifted flour, 1 cup lard, a little salt, ½ cup of very cold water; handle as little as possible. Do not grease your pie-plates, they are more likely to stick if you do; you will find this just right.

PIE-CRUST—VERY LIGHT.

Mix 3 cups flour and ½ cup water together, roll the paste out and lay bits of butter upon it, beat up the white of an egg and brush it all over the paste, fold it, roll it out again, and repeat the process with more butter till the whole of the white of egg is used; it will make the paste rise and become very flaky.

VERY RICH PIE-CRUST FOR FRUIT PIES.

Take 1 pound of dried flour and 1 pound of butter. Break the butter with your fingers and mix with the flour as fine as possible, and then with a little cold water mix into a tolerably stiff paste. Gently roll it, passing the roller in one direction only—from you. After this lightly fold it over, and set it aside for 15 minutes in a cool place; then repeat the rolling in the same manner, and let it stand another 15 minutes. This is to be repeated once more. Be sure to handle it as little as possible, and to keep it cool. Bake in a quick oven.

GRAHAM PIE-CRUST.

Graham flour mixed with cream, and salt added, makes a healthful pie-paste—that is, if pie-crust can be healthy. The cream answers for both shortening and wetting.

TART SHELLS.

Line patty-pans with a rich pie-crust, rolled thin. Or, roll paste thin and cut with a large-sized biscuit-cutter. Then cut another one the same size, and cut from the center of this with a cup or cutter smaller than the biscuit-cutter. Take the ring thus made and lay it on the first one and bake. These shells are used for tarts, oyster patties, etc., and are a very nice addition to the tea table. For tarts, any kind of jelly or jam may be used, filling just before serving.

MINCE PIES.

Mrs. M. L. Currey, Detroit, Mich.

4 pounds lean meat, chopped fine after being cooked tender.
3 pounds chopped suet.
8 pounds chopped apples.
2 pounds currants.
2 pounds raisins.
1 pound citron.
6 pounds brown sugar.
1 lemon chopped—no seeds.
½ ounce mace.
1 tablespoon cinnamon.
1 tablespoon allspice.
1 tablespoon cloves.
2 tablespoons salt.

Wet with boiled cider and cook together.

Mince Pies.

2 pounds lean fresh beef, after it is chopped.
1 pound beef suet.
5 pounds apples chopped fine.
1 pound raisins chopped.
1 pound whole raisins.
1 pound Sultana raisins.
½ pound citron or candied lemon peel sliced thin.
2 pounds currants.
2½ pounds brown sugar.
2 tablespoons cinnamon.
1 tablespoon cloves.
1 tablespoon allspice.
1 tablespoon fine salt.
1 nutmeg.
1 quart cider, or more.
1 pint molasses.

Mix and cook till the apple is done.

SUMMER MINCE PIES.

Mrs. E. B. Baldwin.

4 Boston crackers soaked soft in cold water.
1 cup molasses.
½ cup vinegar.
2 teaspoons cinnamon.
1 teaspoon cloves.
1 teaspoon allspice.
Raisins, currants, butter or suet.

Sweeten to taste. This makes 3 pies.

PUMPKIN PIE.

Remove the seeds of the pumpkin, cut into small pieces, steam till tender, then remove peel and mash fine with Victor vegetable masher. Or, cut up, peel, and boil in a very little water till well done and dry. After mashing, to each quart add 1 quart milk, 2 cups sugar, 1 teaspoon each of cinnamon, ginger, and salt, 4 tablespoons corn starch or 2 eggs. Bake in a custard-pan with an under crust.

GRATED PUMPKIN PIE.

Mrs. Harvey Roe, Mantorville, Minnesota.

One cup grated raw pumpkin, 1 egg, pinch of salt, ½ cup sugar, spice to suit the taste. Put these ingredients mixed together in 1 round pie-tin lined with paste. Add milk to fill the tin.

SQUASH PIE.

Boil and sift a good dry squash, thin it with boiling milk until about the consistency of thick milk porridge. To every quart of this, add 3 eggs, 2 great spoons melted butter, nutmeg, or ginger, if you prefer, and sweeten quite sweet with sugar. Bake in a deep plate with an under crust.

SWEET POTATO PIE.

Aunt Sally DeBell, Mt. Carmel, Ky.

Boil or stew the potatoes till tender. Put a layer of slices on the bottom crust. Sprinkle with 2 tablespoons sugar, 1 of jelly, 1 of butter, a little nutmeg, and 1 teaspoon flour made smooth with 2 tablespoons water. Cover with upper crust.

SWEET POTATO PIE WITH ONE CRUST.

Boil potatoes tender. Line a pie-dish with good pie-paste, slice potatoes to cover the bottom, sprinkle with sugar, a light sprinkling of flour, and a pinch of salt; then another similar layer with bits of butter dotted over. Fill the dish with milk, flavor with nutmeg, and bake with one crust.

PINE-APPLE PIE.

1 small pine-apple, grated.
2 tablespoons butter.
1 cup sweet cream.
½ cup sugar.
3 yolks of eggs.

Mix well and bake in under crust only. Beat the whites to a stiff froth with ½ cup fine sugar for a meringue.

BANANA PIE.

Make nearly like first recipe for sweet potato pie. Slice the bananas raw, sprinkle with sugar, butter, ½ teaspoon allspice and boiled cider or jelly. Cover with crust and bake.

LEMON PIE.

Juice and grated rind of 1 lemon.
1 cup sugar.
1 cup water.
1 tablespoon corn starch or 2 of flour.
2 yolks of eggs well beaten.

Mix all together and cook in a basin over water. Line a pie-plate with paste, put in the mixture and bake till the crust is done. Then whip the whites of eggs to a stiff froth with 2 tablespoons of sugar, spread over and brown in the oven.

Lemon Pie.

2 lemons.
4 eggs.
2 cups water.
2 tablespoons melted butter.
2 cups sugar.
3 soda crackers rolled.

Squeeze the juice of both lemons, and grate the rind of one. Mix the yolks of the eggs with the other ingredients. Cover the pan with crust, pour the mixture in and bake till the crust is done. Beat the whites to a stiff froth, stir in four spoons sugar, put it on the pie and set it in the oven for a delicate browning. This is for 2 pies.

LEMON PIE WITH TWO CRUSTS.

For 3 pies take 3 lemons, grated rind and juice, 3 tablespoons sugar, same of flour, 3 eggs, 1 pint of syrup, mix well.

LEMON-POTATO PIE.

1 raw potato, grated.
1 lemon, grated, with juice.
1 cup sugar.
1 cup water.

Bake with 2 crusts.

LEMON-MOLASSES PIE.

Mrs. M. M. Jones, Nashville, Tenn.

1 pint best syrup.
2 tablespoons melted butter.

Put into a bowl, and dredge in a teaspoon of flour. Then grate the yellow rind of 2 small lemons and squeeze out the juice. Stir together. Line a pie-tin with paste. Put a layer of the mixture in, then a layer of crust as thin as a wafer; then another layer, until there are 3 layers of crust; then the mixture and a top crust. This makes 2 deep, round pies.

LEMON-TAPIOCA PIE.

Mrs. T. S. Bidwell, Chicago.

2 tablespoons tapioca soaked in
1 cup water over night.
1 lemon, juice and grated rind.
1 cup sugar.
1 egg. Bake in 2 crusts.

ORANGE PIE.

1 orange, juice, grated rind.
1 cup sugar.
1 cup water; yolk of 1 egg
2 tablespoons corn starch.

Bake with one crust, and frost with white of egg and tablespoon sugar.

Orange Pie.

Mrs. M. A. Smith.

One large or two small oranges, grated rind and juice, yolks of 3 eggs beaten with 1 cup sugar. Mix this with orange and add 1 cup milk or cream. Bake till the pie-paste is done. Beat the whites with 3 tablespoons sugar and put on top and brown.

RAISIN PIE.

Mrs. E. B. Baldwin.

One cup raisins—seeded. Stew until soft. Thicken with flour, like gravy. Sweeten to the taste and bake with two crusts.

Raisin Pie.

Mrs. M. M. Jones, Nashville, Tenn.

1 cup layer raisins, stoned—left whole.
1 whole egg and yolk of another.
¾ cup brown sugar, beaten with the eggs.

Lay the raisins on the crust, dredge with flour, and pour the mixture over. Bake in one crust. Then take the remaining white with 2 tablespoons pulverized sugar for icing. Brown lightly. More eggs will improve it.

SERVICE-BERRY PIE.

Mr. Wm. H. Rochester, Bowling Green, Ky.

To ½ gallon service-berries put a pint of gooseberries to give a tart taste. Stew them together in water, but they do not require any sugar. Bake with 2 crusts.

CRANBERRY TART PIE.

Stew cranberries—allowing a pint of sugar and a pint of water to a quart of berries. Line a pie-plate with paste. Fill with the stewed berries. Put narrow strips of pie-crust across the top. A quart should make 2 good pies. Make with full upper crust, if preferred.

CURRANT PIE.

This fruit makes the best pie when green. The main thing is to put in sugar enough. Dredge with a small handful of flour and put in about 2 tablespoons water. Bake with 2 crusts, 15 or 20 minutes.

ENGLISH CURRANT PIE.

Take large English currants, cleanse carefully, and stew in plenty of water. Sweeten, and thicken with flour till of the consistency of rich cream. Bake with 2 crusts. A very good pie in the spring when pie material is scarce.

HUCKLEBERRY PIE.

This pie is improved by mixing currants with the berries. It is made in the same manner as the above. If no currants are at hand, put in a little vinegar.

CHERRY PIE.

Of course it is nicer when eating to have the cherries pitted, but either way is admissible. Put in the pie-plate plenty of fruit, sweeten well, and sprinkle with flour. No water is needed. The cherries will cook by the time the crust is done.

CHERRY PIE WITH ONE CRUST.

Cook pitted cherries and chopped apples, equal quantities, together. Sweeten to suit the taste. Add a sprinkling of flour, a bit of ginger, and allow ½ teaspoon cinnamon to each pie. Cook without upper crust.

PEACH PIE.

Cut the pared peaches and spread the same as apples. Sprinkle with sugar and a little flour. If the peaches are very juicy, no water will be required. Bake with two crusts.

TOMATO PIE.

Fill a pie-plate lined with crust with sliced ripe tomatoes. Sprinkle 1 tablespoon flour over it, 2 teaspoons lemon extract, and 2 cups white sugar. Cover with top crust. Half-ripe tomatoes, pared and sliced, and seasoned with ginger, nutmeg, and cinnamon, are used for pies during scarcity of pie material.

PIE-PLANT PIE WITH ONE CRUST.

1 cup stewed pie-plant.	2 tablespoons flour.
Yolk of 1 egg.	1 cup sugar.

Bake in one crust. Frost with white of egg and 1 tablespoon sugar.

RHUBARB PIE.

Grandma Graves, Ypsilanti, Mich.

Peel the stalks. Cut into ½ inch pieces. Pour boiling water over and let remain until cold. This takes the bitter sour from the rhubarb, thus saving much sugar. When cool, strew lavishly with sugar, a little butter and a sprinkling of flour. Half an orange improves the flavor. Bake with 2 crusts.

EMANCIPATION PIE.

Mrs. A. S. J.

For 2 pies take 2 lemons, squeeze out juice; remove seeds. Chop rind and pulp very fine with 1 cup seeded raisins. Add juice and ½ cup sugar and 1 cup water. Spread a layer of this mixture on the bottom crust, then roll out a very thin crust and lay on. Then another layer of the mixture, then the top crust.

[We think a little thickening improves it.—ED.]

FRIED PIES.

Make a good biscuit dough, roll thin about the size of a pie-plate, put in a spoon of nice dried apple or other sauce, turn the crust over, cut out with the edge of a saucer to shape it nicely, and fry in hot lard like doughnuts.

DRIED APPLE PIE.

Soak the apples until quite soft. Then stew till soft enough to go through a colander. Season with lemon, add sugar to taste, and 1 beaten egg for every 2 pies, and a teaspoon of butter to each pie. A tablespoon of cream may be added. Mix and bake with 2 crusts.

GRANDMA GRAVES' APPLE PIE.

Four or 5 tart apples peeled and quartered. Slice small and lay evenly around on the pie-paste. Take 1 cup sugar, small pieces of butter, 1 teaspoon cinnamon, and a sprinkling of flour over the whole, and 2 tablespoons water. Cover with rich paste and bake slowly. Green apples should be stewed before making into pies.

SWEET APPLE PIE.

1½ large sweet apples, grated.
1 egg.
1 cup sweet cream.

Milk to fill the pie-plate. Bake in one crust.

APPLE-CUSTARD PIE.

One cup milk, yolks of 2 eggs, 3 or 4 grated apples, small spoon of melted butter, ½ cup sugar, nutmeg to flavor, small pinch of salt. Bake in one crust. Make a frosting with the whites of eggs and 2 spoons sugar. Brown delicately.

CUSTARD PIE.

Three eggs, not quite a pint of milk, pinch of salt, 3 tablespoons sugar, flavor with nutmeg. Bake in a large pie-plate with one crust. The whites may be left out for frosting, if preferred.

CUSTARD PIE WITHOUT CRUST.

Three eggs, 3 tablespoons sugar, ½ cup Graham flour, salt and flavor. The flour settles to the bottom and forms a good crust. Fill the pie-pan with milk, mixing a part of it with the other ingredients first.

BUTTERMILK PIE.

Mrs. F. W. Westgate, Uniondale, Pa.

1 cup sugar.
1½ cups buttermilk.
1 egg.
1 teaspoon butter.
1 tablespoon flour.

Stir well together. Flavor with nutmeg, bake in one crust.

ONE EGG PIE.

⅔ cup sugar.	1 egg.
1½ cups sweet milk.	Pinch of salt.
1 tablespoon melted butter.	1 teaspoon lemon extract.

Bake with one crust.

TEXAS CREAM PIE.

Mrs. A. G. Leffet, Dallas, Texas.

Line a pie-plate with pie-paste. Then put

A layer of butter.
A layer of sugar.
A layer of flour.
A layer of sugar.

Pour milk over and bake.

CREAM PIE.

Mrs. George Trevett, Chicago.

1 pint milk, pinch of salt.
2 scant tablespoons corn starch.
3 yolks of eggs.
½ cup sugar.
½ teaspoon lemon extract.

Cook over water. Bake the crust alone in a pie-plate, then pour the mixture in, and frost with whites of 3 eggs and 3 tablespoons sugar and ½ teaspoon lemon extract. Brown lightly in the oven. 5 eggs will make 2 pies.

STRAWBERRY CREAM PIE.

Line a dish with paste and fill with fresh strawberries made very sweet with powdered sugar. Cover with paste rather thick, but do not pinch down at the edges. When done, lift the top crust and pour over the berries the following, after it is perfectly cold:

1 small cup milk (or part cream) heated to boiling.
Whites of 2 eggs, beaten and stirred lightly into the boiling milk.
1 tablespoon white sugar.
½ teaspoon corn starch, wet with cold milk.

Stir all together and cook 3 minutes. Replace the top crust, and sprinkle sugar over the top before serving.

CRACKER PIE.

2 soda crackers broken in pieces.
½ cup water.
1 scant teaspoon tartaric acid.
1 cup sugar. Bake in 2 crusts.

COCOANUT PIE.

1 cup sugar.
1½ cups sweet milk.
1 egg.
1 cocoanut, grated.
½ cup sweet cream (or 1 tablespoon melted butter).

Baked with one crust. Desiccated cocoanut can be used.

Cocoanut Pie.

Mrs. C. M. Coombs, Bowling Green, Kentucky.

For 2 pies, take

1 cocoanut, grated.
1 cup sugar.
2 eggs, well beaten.
1 tablespoon butter.
⅓ cup sweet milk.

Bake in 1 crust. If preferred, make a meringue of the whites of 2 eggs and 4 tablespoons sugar for each pie.

HICKORY-NUT PIE.

1 cup meats, chopped fine.
2 eggs.
3 cups milk.
2 tablespoons sugar.

Bake with one crust. Butternuts may be used, but are so rich that their use is not recommended.

VINEGAR PIE.

Make a rich pie-paste. On the bottom crust of a round plate sprinkle 1 tablespoon flour and 1 cup light brown sugar. On this another spoon of flour. Pour over gradually ½ cup vinegar, a pinch of salt, and ½ teaspoon cinnamon. Cover with upper crust.

AMBER PIE—VERY RICH.

Mrs. H. H. Harvey, Bowling Green, Kentucky.

1 cup butter.
1 cup eggs (about 6).
1 cup jelly.

Beat together to a cream and bake in one crust. For the meringue, take white of 1 egg and 1 cup pulverized sugar. Beat to a froth and spread over the top and brown lightly.

JELLY PIE.

Mrs. Judge Pillsbury, Bowling Green, Ky.

3 eggs, beat whites and yolks separately.
5 tablespoons jelly.
1 tablespoon butter.
3 tablespoons cream.
1 nutmeg.

Sweeten to taste. It will depend upon the acidity of the jelly. Bake in one crust.

TRANSPARENT PIE.

Mrs. Fred Dresel, Maysville, Kentucky.

1 cup sugar.
1 cup butter, cream together.
Add 2 beaten eggs.

Bake in one crust and put a pie-tin over the pie while baking. It is nice to take extra whites of 2 eggs with 4 tablespoons sugar for a meringue.

WINE-PLANT AND RAISIN PIE.

Cut the wine-plant in small pieces. Use an equal bulk of raisins. Sweeten generously; sprinkle a small tablespoon of flour over each pie, and a tablespoon of water. Bake in 2 crusts.

CORN STARCH PIE.

Mrs. Fannie H. Bower.

2 tablespoons corn starch.
1 pint milk—pinch of salt.
2 tablespoons sugar.
1 egg—1 teaspoon vanilla.

Heat the milk over water, stir in the flour made smooth with part of the milk, add the sugar, the beaten yolk and the salt and flavoring. Bake the crust alone, then fill with the mixture. Beat the white of egg with 2 tablespoons sugar and spread over the top. Brown lightly.

Dumplings and Shortcakes.

UNDER this head, I give Apple Desserts, Roly Poly, Tarts, Pandowdy, Plum Duff, Cracker Dessert, Sally Lunn, Dessert Cake, Popovers, as well as Dumplings and Shortcakes. Dumplings may be baked, boiled, or steamed, and be made with either dried or green fruits. Steaming has superseded boiling to a great extent. It is easier, which is a great argument in its favor.

APPLE COBBLER.

Fill an earthen pudding-dish ⅔ full of tart, juicy apples, peeled, quartered, and cored, and the quarters cut in two. Put in a cup of water, and sprinkle with sugar. Cover with a paste of rich cream biscuit dough, twice as thick as pie-paste. Gash it and bake nearly 1 hour. Serve either warm or cold, and from the dish in which it is baked. Peach cobblers are made similarly.

APPLE PUFFS.

1 pint of milk, or part milk and part water.
2 beaten eggs.
2 teaspoons baking powder; salt.

Make a batter rather thicker than griddle cakes. If water is used, put in a spoon of melted butter. Pare, core, and chop apples fine. Half fill buttered cups with the chopped apple, pour in the batter till ⅔ full. Set in steamer, and steam about 1 hour. Serve hot with cream and sugar flavored, or liquid sauce.

APPLE POT PIE.

Fill a basin ⅓ full of tart apples, pared, quartered, and cored. Pour on boiling water and place on stove to cook. When they begin to boil, put over them a crust made as for biscuit, cover closely and cook about 20 minutes. Eat with sugar and cream or hard pudding-sauce.

BAKED APPLE DUMPLINGS.

Pare, quarter, and core the apples. Make a rich, stiff, biscuit dough. Roll and cut in strips, and take 4 pieces of apple for each dumpling and wrap 2 or 3 strips of dough around them, pinching the ends together. Put a quart of water in a pudding or baking-dish, and 1 cup of sugar, and a small piece of butter. Let it get to boiling on top of the stove. Then place the dumplings in and bake till crust and apples are done.

BOILED APPLE DUMPLINGS.

Take 1 quart flour, 1 tablespoon lard, the same of butter, 1 teaspoon soda dissolved in a little hot water, 2 teaspoons cream tartar sifted through the flour; a little salt, enough milk to make the flour into a soft dough; Roll out the paste less than half an inch thick, cut it in squares and place in the center of each an apple, pared and cored; bring the corners together; place each dumpling in a small, square, floured cloth; tie the top, leaving room enough to swell; boil 50 minutes.

BIRD'S NEST.

Anna Peterson.

Pare and slice good cooking apples till a 2-quart basin is ⅔ full. Sprinkle with ½ cup sugar, and pour over ½ cup of water. Make a batter of 1½ cups milk, 2 eggs, 1 tablespoon butter, 1½ tablespoons sugar, 2 teaspoons baking powder, and flour to thicken like muffins. Pour over and bake slowly in a steady oven. Serve with sugar and cream.

BROTHER JONATHAN.

Mrs. A. S. J.

To 1 pint buttermilk add 1 teaspoon soda, little salt, and flour to make a thin batter. Have ready some tart apples sliced thin. Mix in the batter. Grease pudding-dish and pour the mixture in. Bake slowly or steam. Sweet milk may be used with cream of tartar and soda. Eat warm, with sweetened cream or any rich sauce.

DRIED APPLE ROLLS.

Stew until done. Rub through a colander or coarse sieve. Sweeten. Roll out pie-crust very thin in squares the size of a pie-plate. Spread them with the apple and fold over twice. Bake brown. Cut slices off of the end, lay on a dessert-plate, and serve with amber pudding-sauce.

ORANGE TARTS.

Mrs. Bettie Miller, Cincinnati, O.

The juice and grated rind of an orange, add the juice and grated peel of ½ lemon, 4 tablespoons sugar, 2 tablespoons butter, 2 eggs, except 1 white. Bake in tart shells.

PEACH PANDOWDY.

Mrs. E. J. Wilber, Chicago.

One quart canned peaches. Pour into a 2-quart basin. Make a batter of 1 cup milk, 1 egg, butter size of an egg, melted, 2 teaspoons baking powder, flour to make thick enough to roll out. Cover over the peaches. Put paper over. Bake till the crust is done. Eat with vanilla sauce.

PLUM DUFF.

Mrs. E. B. B.

1 cup butter.
1½ cups sugar.
1 cup milk.
1 large cup raisins.
3 eggs.
2 teaspoons baking powder.

Flour to make stiff batter. Steam 3 or 4 hours.

ROLY POLY.

Mrs. Martha Dimmitt, Maysville, Ky.

1 pint mashed potatoes made very fine and smooth.
2 pints flour.
1 pint buttermilk.
1 cup butter.
1 teaspoon soda.

Mix and roll out ¼ inch thick. Use more buttermilk if necessary to make a dough. Spread with dried currants, cherries, or any preserved fruit. Tie in a cloth and immerse in boiling water and boil 2 hours. Serve with vanilla sauce, or any other preferred.

ROYAL DESSERT.

Mrs. M. M. Curtis, Seattle, Washington Ty.

Put ½ pound butter crackers in a deep dish and pour over them the vanilla pudding-sauce. Let stand about five minutes before serving. It is recommended by some to steam the crackers first.

SALLY LUNN.

Mrs. Dr. B. M. Baker, Chicago.

One cup sugar well beaten with 3 eggs, 1 teaspoon of cream of tartar added to 1 cup of milk and mixed with sugar and eggs. Then stir in flour to a thin batter, and add ½ teaspoon soda, little salt, and stir briskly, and put in a buttered pan and bake in a quick oven. Serve with vinegar sauce.

CHICAGO DESSERT CAKE.

Mrs. O. Blackman, Chicago.

1 cup sugar.
1½ cups flour.
3 eggs beaten, whites and yolks separately.
1 heaping teaspoon baking powder.

Bake in two cakes and put together with the following cream:

1 cup milk; let come to a boil, then add
1 tablespoon corn starch wet with 2 tablespoons of the milk.
1 beaten egg.
1 tablespoon sugar.
1 teaspoon lemon or vanilla.

Serve with sauce.

POPOVERS.

One pint sweet milk, 3 eggs, 9 tablespoons sifted flour, teaspoon salt. Pour the milk upon the flour scalding hot, and stir until free from lumps. When cool, add the eggs, beaten to a foam. Bake ½ hour in buttered cups, and take from the oven immediately. Serve with cream and sugar, or sauce.

ORANGE SHORTCAKE.

Sprinkle sugar over 6 peeled and sliced oranges for 2 or 3 hours before using. One quart flour, 2 tablespoons butter, 2 teaspoons baking powder. Cold water. Bake, split open and put orange between. Eat with sweetened cream. Any fruit, either fresh, stewed, or canned, may be used for shortcake.

HARD WINTER SHORTCAKE.

In the absence of fruit of all kinds, make a rich shortcake and pour over it sweetened cream. In many new farming districts there is no fruit whatever, and it requires a great deal of ingenuity to get up desserts.

LEMON SHORTCAKE.

Mrs. F. W. Westgate, Uniondale, Penn.

1 lemon.
1 cup sugar.
1 cup cream.

Grate the outside rind of the lemon, add the juice, stir together with the sugar, and let it stand 6 hours. Prepare the shortcake the same as for berries. When ready, add the cream to the sugar and lemon, and spread between the layers.

PEACH SHORTCAKE.

1 quart flour.	2 tablespoons butter.
2 teaspoons baking powder.	2 cups sweet milk.

Mix, divide in halves, roll out, bake in 2 round tins. When done divide the cakes, butter generously, cover with peaches sliced and sugared. Butter the upper crust, put over, and serve hot. Serve with sugar and cream, if you have it.

CRANBERRY SHORTCAKE.

Mrs. Kate Peckham, Dallas, Texas.

Make the cake the same as strawberry shortcake. Cook the berries. Make very sweet and juicy. Spread thick on the cake layers, after they are baked. Leave the juice until ready to serve. With a rich crust you will have a delicious shortcake.

STRAWBERRY SHORTCAKE.

Make a very rich biscuit dough; roll out ½ inch thick, and put on a round pie-tin. Spread over it butter or lard and a light sprinkling of flour. Lay another crust over this; bake. When done, remove the upper crust and spread on a thick layer of strawberries and sugar after buttering the crust well. Lay on the upper. Butter that and spread over more berries. If any juice is left, pour it on. This will be found easier than splitting a thick shortcake. And it is better to make two or more small cakes than one large one, for the reason that they can be prepared fresh for late comers, and for a large table full may be dished out by more than one person. If strawberries are sandy they must be put in a colander and rinsed. Then put in a bowl, sprinkled with sugar, for an hour or two before using. Mash them if large.

BROWN BETTY.

Peel, cut up, and stew some nice, tart, juicy apples. Sweeten well, and put into a buttered pudding-dish in alternate layers with cracker crumbs. Add a sprinkling of cinnamon and small lumps of butter. Make the top layer, crumbs. Bake, and serve hot, with cream and sugar.

Fritters.

FRITTERS are a nice addition to the breakfast, lunch or tea table. Plain fritters and fruit fritters are often used as a dessert at dinner. They may be served with powdered sugar dusted over them, or with maple syrup, or any liquid pudding sauce. If the temperature of the fat is right the fritter will rise quickly to the surface and begin to brown immediately.

Fritter batter may be as thin as griddle cakes. Of course, they will cook if the batter is thicker, but will take longer to cook in the center, so a rather thin batter is preferable. If a very juicy fruit is used, a little more flour should be added. Baking powder is scarcely needed if the eggs are well beaten and the whites added the last thing. They are dropped by spoonsful into smoking hot fat, and fried like doughnuts.

PLAIN FRITTERS.

2 eggs.
1 cup milk—pinch of salt.
1½ cups flour with
1 teaspoon baking powder.

Serve with powdered sugar, maple syrup, or vinegar sauce.

ORANGE FRITTERS.

2 eggs.
1 cup milk.
2 cups—scant—flour sifted with
1 teaspoon baking powder—pinch of salt.
2 oranges, juice, and pulp.

Shred the oranges in small pieces, and grate the rind of half of one. Dust with pulverized sugar. The above will serve 8 persons.

APPLE FRITTERS.

1 cup milk.
1 full cup peeled chopped apples.
1 heaping cup flour.
2 eggs—pinch of salt.
1 teaspoon baking powder.

LEMON FRITTERS.

1 cup milk.
1 beaten egg.
1½ cups flour.

Add juice and pulp of 1 lemon. Fry in hot lard by spoonsful, like doughnuts. Serve with silver sauce, to which add the grated peel of half the lemon.

GRAPE FRITTERS.

One heaping cup flour, yolks of 2 eggs, 2 tablespoons salad oil, or melted butter, pinch of spice, and salt, 1 cup water. When mixed smoothly, add the beaten whites. Dip little clusters of grapes in the batter and fry. Take up and lay on brown paper for a minute, to free them from fat. Dust with powdered sugar, and serve either hot or cold, as a dessert.

BANANA FRITTERS.

One heaping cup flour, yolks of 2 eggs, pinch of salt, 2 tablespoons melted lard or butter, 1 cup water. Add the whites beaten to a stiff froth, and stir in lightly 2 or 3 bananas cut in thin strips, and fry. Dust with powdered sugar. The above will make a dessert for 8 persons.

PINE-APPLE FRITTERS.

Either fresh or canned pine-apple may be used. Sprinkle the slices (they should be thin) with about 2 tablespoons sugar, and let stand 3 or 4 hours. Make a batter as follows: Stir a teaspoon of melted butter into 2 tablespoons flour, add a pinch of salt, and warm milk to make a batter that will drop from the spoon. Add the beaten yolks of 2 eggs. Beat well; then add the well-beaten whites. Stir in lightly, and mix the fruit into the batter. Fry the fritters piece by piece in hot lard. They will cook in 7 or 8 minutes. Lay on blotting paper when done. Sift sugar over and serve hot.

CREAM FRITTERS.

Melt 1 tablespoon butter in 1 pint boiling water. Wet up a pint of sifted flour with cold water as for starch, and stir into the hot water, beating well to make it very smooth. Take from stove and stir in 6 well-beaten eggs, a little at a time, and beat till very light and very smooth. Have smoking hot lard in a kettle or deep skillet; drop the mixture in by spoonful and fry a light brown. Eat with molasses sauce.

CORN FRITTERS.

1 quart grated green corn.
3 eggs.
½ cup flour; salt and pepper.

Add the stiffly-beaten whites of eggs the last thing. Drop by small spoonsful into the fat.

RICE FRITTERS.

One or more cups of cold boiled rice, ½ pint milk, 2 or 3 eggs, flour to make a stiff batter, with good spoonful baking powder. Fry in hot drippings. Hominy may be similarly prepared. Eat with butter, syrup, or jam.

POTATO FRITTERS.

To a saucer full of cold mashed potatoes add 2 beaten eggs, a pinch of pepper and salt, and 4 tablespoons flour. Mix, and add sweet milk till of the consistency of thick pancake batter. Bake in small cakes on a hot griddle in fresh hot lard. Nice with meat of any kind, and to be eaten with gravy.

GRATED RAW POTATO FRITTERS.

1½ dozen large potatoes, peeled and grated.
3 eggs, salt to taste.
3 tablespoons flour.

Mix well and drop into hot lard and fry until done.

TOMATO FRITTERS.

1 quart stewed tomatoes. 1 egg.
1 teaspoon soda.

Flour to thicken like griddle cakes. Fry in a skillet in hot lard.

CYMLING FRITTERS.

After boiling and reducing to a fine pulp, mix with beaten egg, season with salt, pepper, and butter; form into cakes and fry a light brown in butter or drippings.

OYSTER FRITTERS.

Strain the liquor of the oysters. For a can of oysters, use a cup of milk, the oyster liquor, 2 well-beaten eggs, 2 cups of flour, a teaspoon of baking powder, and ½ teaspoon of salt. Mix the batter well. Stir the oysters in and drop the mixture by spoonsful into hot fat, and fry.

CLAM FRITTERS WITHOUT EGG.

Mrs. Emma Graves, Seattle, Washington Ty.

1 dozen clams chopped; add their liquor.
1 tea-cup flour.
1 teaspoon baking powder.
½ teaspoon pepper.
½ teaspoon salt.

Drop from a spoon in hot meat drippings.

CLAM FRITTERS.

Take 25 clams and stew them in their own liquor, salt and pepper them slightly, cook for 15 minutes slowly, drain the clams, chopping them as fine as possible, removing all the hard portions first. Make a batter of 4 eggs, with 1 cup of sifted flour, and 2 cups milk; get it as smooth as possible, mix the clams with it, use butter for frying. A small addition of parsley is excellent.

Pudding-Sauces and Puddings.

WELL-BUTTERED must be the pudding-molds or basins. Boiled puddings should be put into boiling water and the water kept boiling all the time. Have the water come up as high as the pudding in the mold. Fill up with boiling water as fast as it evaporates. If a bag is used, wring it out of hot water, and flour it well ; and when done, dip into cold water, and the pudding will come out easily. The same may be done with a mold. It takes nearly as long again to boil or steam as it does to bake.

If necessary to wash raisins for puddings, it should be done the day before, so as to dry them thoroughly. They are sure to make the pudding heavy if put in wet. It is better to cleanse currants as soon as bought that they may be in readiness for use. They need several washings in a colander, and then should be drained and dried. The taste of the person, and the character of the pudding, must determine whether to use hard sauce or liquid sauce.

BEE-HIVE SAUCE.

Mrs. E. B. Baldwin.

Make a hard pudding-sauce, and when beaten very light, set aside three or four tablespoons in a plate. To the remainder, add cherry, currant, or cranberry juice, or jelly, or chocolate. Beat the coloring matter in well, and shape in a conical form. Roll half sheet of stiff note-paper into a long narrow funnel. Tie a string around it to keep it in shape and fill with the uncolored sauce. Squeeze it out gently, commencing at the base of the cone and winding about to the top, leaving alternate light and dark stripes.

HARD GOLD SAUCE.

2 tablespoons butter.
4 tablespoons nice brown sugar.

Cream together and add the beaten yolk of an egg and ½ teaspoon vanilla.

HARD SILVER SAUCE.

½ cup butter creamed with
1 cup white sugar. Add
½ teaspoon lemon extract.

CREAM SAUCE.

½ cup butter.
1 cup sugar creamed together. Add
1 cup rich, sweet cream.

Stir well together and flavor with ½ teaspoon each vanilla and lemon. Put on ice before using.

CREAM AND SUGAR.

If cream and sugar are served as a sauce, it is better to pass each separately, as the tastes of people differ in regard to sweets, some liking more than others.

SOUR CREAM,

Nicely sweetened and flavored, is served with some puddings.

MILK SAUCE.

1 cup sugar.
½ cup milk.
2 eggs.
½ teaspoon vanilla.

Beat the yolks and sugar together, and add to the milk heated to boiling. Simmer about 5 minutes; add the vanilla, and just before serving add the beaten whites.

VANILLA SAUCE.

½ cup butter.
1 cup sugar.
2 cups water.
1 large tablespoon flour.
1½ teaspoons vanilla.

Make the flour smooth with part of the water, and cook all together over hot water, adding the flavoring last.

LEMON SAUCE.

¾ cup butter.
1½ cups sugar.
2 tablespoons flour.

Beat together and pour over it 1 pint boiling water. Stir to a smooth liquid and add 1 lemon cut in very thin slices, without peeling. Remove seeds.

ORANGE SAUCE.

Juice of two oranges.
½ cup sugar—or more if liked.
2 cups cream or milk.

Good for blanc-mange, corn starch, or any pudding requiring cold sauce.

GOLDEN SAUCE.

1 tablespoon flour mixed with
4 tablespoons nice brown sugar. Stir with
2 cups milk. Cook and add
4 yolks of eggs, well beaten, and
1 teaspoon vanilla.

SILVER SAUCE.

2 tablespoons butter and
1 cup white sugar. Cream together.
Add the beaten white of 1 egg and
½ teaspoon lemon. Just before serving add
1 cup boiling water.

EGG SAUCE.

2 cups sugar.
2 eggs. Beat well together, add
6 tablespoons scalding hot milk.

Flavor with 1 teaspoon vanilla. Serve immediately.

BUTTER SAUCE.

1 cup butter.
2 cups sugar.

Beat to a cream, add 2 beaten eggs and thin with boiling water.

TRANSPARENT SAUCE.

2 cups sugar.
1 cup water.

Boil till it thickens, then add 2 tablespoons butter, and 1 teaspoon lemon extract.

AMBER SAUCE.

Yolks 5 eggs.
1 cup sugar.
½ cup butter.

Beat all together very light and add slowly 2 cups boiling water. Flavor with 1 teaspoon cinnamon extract.

JELLY SAUCE.

Miss Juliet Corson.

2 tablespoons sugar.	1 teaspoon corn starch.
1 tablespoon jelly.	1 pint water.

Cook just enough to incorporate together and leave no raw taste of the starch. Serve with cabinet pudding.

STRAWBERRY PUDDING-SAUCE.

½ cup butter.
1½ cups sugar.
1 pint mashed strawberries.

Cream the butter and sugar; then stir in the berries.

MAPLE SUGAR SAUCE.

1 cup maple syrup.
1 teaspoon flour, creamed with
½ cup butter.
1 scant teaspoon nutmeg.

Simmer the syrup and skim it; add the flour and butter with nutmeg. Boil up and serve.

MOLASSES SAUCE.

2 cups molasses, and
1 tablespoon butter, boiled together.

Flavor with ¼ teaspoon each ginger and cinnamon. Serve hot.

CIDER SAUCE.

One tablespoon flour and 2 tablespoons butter, creamed; 1 cup brown sugar, ½ cup boiling water, 4 tablespoons boiled cider. Simmer together, stirring constantly, and serve hot.

VINEGAR SAUCE.

1 cup brown sugar.
1 cup water.
1 tablespoon butter.
1 tablespoon flour.
½ teaspoon salt.
6 drops extract of lemon.
1 tablespoon vinegar.

Boil together enough to cook the flour.

OLD ENGLISH PLUM PUDDING.

1 pound suet chopped fine.
¾ pound bread crumbs.
1 pound sugar.
1 pound flour—scant.
1 pound rasins, stoned.
1 pound currants.
1 pound candied lemon, orange, citron mixed.
1 quart milk.
6 eggs.

Use dry bread, and rub the inside through a colander. Weigh after it is rubbed through. Mix suet, bread, and sugar; add flour, fruit, and peel, shredded fine. Beat the eggs, mix with the milk, and add last. I fill several small basins, tie cloths over the tops, and boil in a wash-boiler 10 hours. In England, I am told, they often cook them longer still. Any puddings left over should be hung up in a cloth and may be boiled again, and will be as good as new the next Fourth of July.

APPLE PLUM PUDDING.

5 large chopped apples.
1 cup raisins.
1 cup sugar.
1 cup sweet milk.
1 cup flour with 1 teaspoon baking powder.
½ cup butter.
2 eggs, pinch of salt.

Bake 1 hour. Serve with hard silver sauce.

APPLE AND BAKED INDIAN PUDDING.

One pint milk. When scalding hot, stir in ½ pint Indian meal and a teaspoon of salt. Take 6 medium sized sweet apples, pare and cut in pieces, and stir in this mixture. Bake 3 hours. Serve with sugar and cream and nutmeg.

APPLE-TAPIOCA PUDDING.

Mrs. Clinton Butterfield, Denver, Col.

One cup tapioca soaked 2 hours in 6 cups water. Add 6 chopped apples and 1 cup sugar. Bake four hours slowly. Eat warm or cold, with cream.

APPLE-SAGO PUDDING.

For a 2-quart pudding-dish, take 1 cup sago and put into a quart of cold water in a basin. Let heat and cook gradually, adding a pinch of salt, and hot water if it seems too dry. In the meantime, pare and core apples to cover the bottom of the pudding-dish, fill the holes with sugar, and season with nutmeg and cinnamon. Put a cup of water in the dish and bake till partly done; then take the dish out, pour the sago over, return and bake till well done. Serve with sugar and cream.

APPLE-SUET PUDDING.

Mrs. L. M. New, Madison, Wis.

1 cup chopped apples, dried or green.
1 cup chopped suet.
1 cup flour.
2 cups meal.
1 cup sweet milk.
1 cup molasses.
1 teaspoon soda. Pinch of salt.

Steam 3½ or 4 hours. Serve with any liquid sauce.

BOILED APPLE PUDDING.

Take 6 nice apples, peel and slice into a pudding-dish. Make a batter of 3 cups milk, 3 cups flour, 2 beaten eggs; pinch of salt. Pour over the apples, and boil 2 hours.

WASHDAY PUDDING.

Put a layer of bread in a pudding-dish, with little lumps of butter over them. Then a layer of chopped apple with sugar and cinnamon. Another layer of crumbs and another of apple. So on, until the dish is full. Pour over a cup of water, and bake till the apple is done. Eat with cream and sugar.

BIRD'S NEST PUDDING.

Mrs. E. B. Baldwin.

Three pints boiling milk, 6 crackers rolled, 1 cup raisins; when cool, add 4 well-beaten eggs and 1 cup sugar. Pour the mixture over 4 apples pared and cored with corer. Bake 45 minutes. Serve with liquid sauce.

ORANGE PUDDING.

Six oranges, peeled, sliced thin, and sprinkled with sugar. Make a boiled custard of 1 pint milk, yolks of 3 eggs, pinch of salt, 1 tablespoon corn starch, and 3 tablespoons sugar. When cool, pour over the oranges. Whip the whites of eggs to a stiff froth; add ½ cup sugar, and put on the top. Set the dish in a pan of water and put in a hot oven a few seconds till the frosting is browned. To be eaten cold.

ORANGE PUDDING—COOKED.

Two oranges, juice of both and grated peel of one; juice of 1 lemon; ½ pound lady fingers, stale and crumbed, 2 cups milk, 4 eggs, ½ cup sugar, 1 tablespoon corn starch wet with water, 1 tablespoon butter, melted. Soak the crumbs in the milk (raw), whip up light and add the eggs and sugar, already beaten to a cream with the batter. Next the corn starch, and when the mold is buttered and water boiling hard, stir in the juice and peel of the fruit. Do this quickly, and plunge the mold directly into the hot water. Boil 1 hour; turn out and eat with rich sauce.

LEMON PUDDING.

One scant cup butter, 2 cups sugar, cream together, add juice and grated rind of 2 lemons, 6 yolks of eggs, and 6 small Boston crackers in 1 pint milk. Bake. Make a meringue of 6 whites beaten with 6 tablespoons powdered sugar. Brown. Serve without sauce.

LEMON PUDDING IN PASTRY.

2 lemons.
¾ cup butter.
2 coffee cups sugar.
6 eggs, leave out whites of two.

Cream the butter and sugar. Add the beaten eggs and grated lemon peel. Stir in the juice of the lemons, and lastly the 2 whites of eggs beaten stiff. Bake in a rich pastry.

BLACKBERRY-JAM PUDDING.

¾ cup butter, beaten very light.
1 cup sugar.
1½ cups flour.
1 cup blackberry jam.
3 eggs, beaten separately.
3 tablespoons sour cream.
1 teaspoon soda.
1 nutmeg.

Bake, and eat with sauce.

BLACKBERRY-JUICE PUDDING.

Mrs. Dolly Lee, Rectorville, Ky.

1 cup juice from a can of blackberries.
1½ cups flour.
1 cup sugar.
¾ cup butter.
4 eggs.
3 tablespoons sweet cream.
1 teaspoon soda.

Bake in pan and eat with sauce.

WHORTLEBERRY PUDDING.

1 pint molasses.
1 teaspoon saleratus in a tablespoon boiling water. Let cool.
1 tablespoon cinnamon or ginger, as preferred.
1 nutmeg grated.
2½ cups flour.

At the last, add 3 pints whortleberries, washed and drained well. Steam it 4 hours or even longer. Use more flour if the batter is not stiff enough. Serve with sauce.

CITRON PUDDING.

1 cup brown sugar.
½ cup butter.
1 cup sweet milk.
1 egg.
2 cups flour.
2 teaspoons baking powder.
¼ pound sliced citron.

Sift baking powder into the flour ; beat sugar and butter together ; add the milk, flour, citron, 1 teaspoon lemon, put into a 2-quart basin, and steam 3 hours. Serve with transparent sauce.

GINGER PUDDING.

1 cup sugar.
1 cup molasses.
½ cup butter.
½ cup sour cream.
½ teaspoon soda.
2 tablespoons ginger.
Flour as for cake batter.

Bake. Eat with any sauce desired.

JELLY PUDDING.

Miss Lida Berry, Maysville, Ky.

4 eggs.
2 cups sugar.
1 cup butter.
1 cup cream.
1 cup jelly.

Beat yolks with 1 cup sugar, and butter with the other cup sugar, stir together, and add cream and whites well-beaten ; 2 teaspoons vanilla. Bake in a rich pastry.

PINE-APPLE PUDDING.

Author's Recipe.

Put 1 fresh pine-apple, or a two-pound can, cut into small pieces, in a pudding-dish, strew plentifully with sugar and let it stand several hours. Take 1 quart milk, put the greater part in a pail and set into boiling water. Use the remainder of the quart to wet up 6 tablespoons loose sifted flour. Mix with the beaten yolks of 6 eggs, ½ cup sugar, and ½ saltspoon salt. Stir into the scalding milk. When cooked, remove, and when cool, or nearly so, pour over the fruit. Make a frosting of beaten whites of eggs, with 3 tablespoons sugar. Put over the the top and brown in a quick oven.

COCOANUT PUDDING.

1 quart milk.
2 teaspoons—even—corn starch.
3 eggs.
1 cup sugar.
1 cup cocoanut—grated or desiccated.
1 teaspoon butter.
1 teaspoon lemon extract.

Scald the milk. Stir in the corn starch with 2 tablespoons of the milk. Add the other ingredients and bake ½ hour, in a pudding-dish.

COCOANUT PUDDING—VERY RICH.

Mrs. M. J. Hale.

1 cocoanut.
1 quart milk.
Whites of 8 eggs.
1½ cups sugar.

Grate the cocoanut. Mix with the sugar, milk, and beaten whites. Let stand ½ hour before baking. Then bake, and watch that it does not whey. Use the milk of the nut also. Frost with the whites of 2 eggs with 2 tablespoons sugar extra. Serve cold.

BAKED CORN STARCH PUDDING—RICH.

3 pints milk.
7 tablespoons corn starch ; a pinch of salt.
½ cup sugar.
Yolks 10 eggs.

Scald 1 quart of the milk. Stir into it the corn starch wet up with a pint of cold milk. Cook 3 or 4 minutes ; let cool. Add the well-beaten yolks and the sugar. Bake 30 or 40 minutes in a pudding-dish. Serve hot. Make this pudding after the cocoanut pudding has been made. The yolks will keep for a day or two in a cool place.

PLAIN CORN STARCH PUDDING.

1 cup corn starch wet with
1 cup water.
1 beaten egg; pinch of salt. Stir this into
1 quart of boiling milk. Add
1 teaspoon extract desired for flavoring.

Let cook 3 or 4 minutes. Eat with liquid sauce, hot, or is good cold with milk and sugar.

INDIAN-RICE PUDDING.

½ cup rice, washed.
3½ tablespoons corn-meal.
1 quart milk.
½ cup brown sugar.
1 teaspoon butter.
¼ teaspoon each ginger, allspice, and cinnamon.

Put the quart of milk on the stove, and when it comes to a boil, pour in the corn-meal wet with 1 cup cold milk. Let boil up well, add the other ingredients, put into a pudding-dish, and bake 2 hours, stirring from the bottom, every ½ hour. Be very careful not to scorch the milk if it is put directly over the fire. A double boiler is safer.

KISS PUDDING.

Mrs. E. B. B

One quart of sweet milk; 3 tablespoons of corn starch; 1 cup of sugar; 5 yolks of eggs; salt; flavor. Boil the milk, and stir in the starch wet with cold milk; add the sugar and eggs, and let it boil a few minutes. Make a frosting of the whites, with a little more sugar, and brown in the oven.

RICE PUDDING WITHOUT EGGS.

½ cup rice.
3 pints milk.
½ cup sugar.
1 teaspoon butter; pinch of salt.

Stir frequently while baking. It should be of the consistence of cream when done. Bake 2 or 3 hours. Raisins may be used, if liked. Eat without sauce.

TAPIOCA PUDDING.

Mrs. A. S. J.

Put 1 cup tapioca in 1 quart milk for 2 hours. Then add ½ cup sugar, 1 cup raisins, yolks of 3 eggs, well beaten, and a little salt. Bake slowly 1 hour. Take whites, beat to a stiff froth; add 2 tablespoons sugar; lemon flavor. Spread over and brown. No sauce required.

CREAM-TAPIOCA PUDDING.

Mrs. Samuel Packard, Oak Park, Ill.

Soak 3 tablespoons tapioca in water over night. Put it in a quart of boiling milk. Cook ½ hour. Beat yolks of 4 eggs, with 1 cup sugar, add 3 tablespoons cocoanut; stir in and boil 10 minutes longer. Pour into pudding-dish. Beat the whites of eggs to a stiff froth, with 3 tablespoons sugar. Pour over the top. Then sprinkle cocoanut over all. Set in oven and brown. Serve without sauce.

INDIAN-TAPIOCA PUDDING.

½ cup tapioca soaked over night in
2 cups water. In the morning scald
2 cups milk and stir in it
3½ tablespoons corn-meal wet with
½ cup milk. Add to this
½ cup molasses, the tapioca,
1 teaspoon butter and a pinch of salt.
¼ teaspoon each of ginger, cinnamon, allspice.

Mix well together. Stir into the mixture 1 cup cold milk and bake 2 hours in a moderate oven. Use other flavoring if preferred.

LEMON-TAPIOCA PUDDING.

One cup tapioca soaked in 4 cups cold water 3 hours; 1 lemon. Take half of the lemon, grate the rind and squeeze the juice into the tapioca. Cut the other half—after peeling and removing seeds—into small bits, and scatter through. Bake ½ hour. Serve hot, with cream and sugar.

ORANGE-TAPIOCA PUDDING.

One cup tapioca soaked in 4 cups water 2 or 3 hours; 3 oranges—peeled and every seed removed very carefully. Put alternate layers of the soaked tapioca and slices of orange in a buttered pudding-dish with 1 cup sugar. Bake 45 minutes. Serve hot or cold, with cream.

GRAHAM PUDDING.

Mrs. F. McKercher, Chicago.

1 cup molasses.
1 cup sour milk.
1 cup fruit.
2 cups Graham flour.
1 teaspoon salt.
1 teaspoon soda.
½ teaspoon cloves.
1 teaspoon cinnamon.

Steam 2 hours and put in the oven for half an hour. Serve with any sauce preferred.

ELECTRIC PUDDING.

Mrs. M. L. Galloway, Marseilles, Ill.

1 cup Graham flour.
1 cup corn-meal.
1 cup white flour.
1 cup cream.
½ cup molasses.
1 teaspoon soda. Steam 3 hours.

Serve with sugar and cream, or with liquid sauce.

BLUE-GRASS PUDDING.

Mrs. Bettie Reese, North Fork, Ky.

5 eggs, beaten separately.
1 cup sugar.
1 cup molasses.
1 cup butter.
3 cups flour.
1 cup buttermilk.
1 pound raisins, cut up.
¼ teaspoon soda.

Spice, if desired. Grease the pan well, and steam 2½ hours. Serve with lemon sauce.

ROLLED PUDDING.

One pint flour, 2 small teaspoons baking powder, salt, milk to make soft enough to handle. Roll thin ; spread all over it fresh cranberries, candied cherries, or any sauce. Roll up like a jelly-roll. Lay in steamer and steam 1 hour. Serve with lemon sauce.

PUDDING L' ELEGANTE.

Mrs. Jeanie J. H. Norton, Middletown Springs, Vt.

Place in a mold a layer of slices of bread or cake. Cover this with jam of any kind. Then another layer of bread and jam until the mold is ⅔ full. Pour over this a custard made of 2 eggs, a pint of milk, a pinch of salt, and ½ cup sugar. Boil 2 hours. Lemon sauce.

BAKING-DAY PUDDING.

Grandma Graves.

On baking day, take 1½ cups dough, work in a little shortening, place in a basin. Let it get light and steam 1 hour. If the basin has no tube, put an inverted cup in the center. Eat with vanilla sauce.

BUCKEYE PUDDING.

Mrs. Oliver P. Arnold, White Pigeon, Mich.

1 cup raisins.
1½ cups molasses.
1 cup warm water.
2½ cups flour.
Dessert-spoon soda—yolks 2 eggs.

Steam 2 hours. Silver sauce.

CABINET PUDDING.

Miss Juliet Corson.

Use a smooth, plain mold with straight sides. Butter it thickly with cold butter. Stick all around it, on the sides and bottom, small slices of French candied fruit, if wished very fine, or raisins and currants for a plainer pudding. They may be put on in rings, stars, or any fancy shapes. Half a pound is sufficient for a 3-pint mold. Place slices of cake, sponge is best, on the layers of fruit; then fill the mold with alternate layers of fruit and cake. Pour over all a simple custard made of 6 eggs, pint of milk, and 4 tablespoons sugar. Steam the pudding, either in a kettle of water over the fire, allowing the water to come half way up the side, or in a pan of water set in the oven. Cook about 45 minutes; but test it by running a knife down the center. If no liquid adheres, it is done. Bread may be used instead of cake. Serve with jelly sauce.

COTTAGE PUDDING.

One cup milk, 2 cups flour, 2 eggs well beaten, a little salt, 1 teaspoon soda, 2 cream of tartar. Bake quickly and eat hot with rich sauce.

BATTER PUDDING.

Mrs. Julia B. DeLon, Chicago.

Seven eggs, 11 heaping tablespoons of flour, 1 quart milk, 1 teaspoon vanilla, 1 teaspoon salt. Bake and serve with butter sauce.

FRENCH PUDDING.

1 cup sweet cream.
3 eggs; pinch of salt.
2 cups flour.
1 teaspoon baking powder.

Bake in a square tin. Serve hot with hard sauce. In time of ripe currants, stir a cup of them into the sauce.

1–2–3–4 PUDDING.

1 cup butter.
2 cups sugar.
3 cups flour.
4 eggs.
1 cup sour milk.
½ teaspoon soda.

Bake in a pan and serve with butter sauce.

PUFF PUDDING.

Mrs. Dr. B. M. Baker, Chicago.

One quart milk, 6 eggs, 6 tablespoons flour, salt. Bake 20 minutes. Serve with lemon sauce.

QUEEN OF PUDDINGS.

1 pint fine grated bread crumbs.
1 quart milk.
1 cup sugar.
Yolks of 4 eggs beaten.
Grated rind of 1 lemon.
Piece of butter the size of an egg.

Bake until done, but not watery. Whip the whites of the eggs stiff, beat in a teacup of sugar, in which has been strained the juice of lemon. Spread over the pudding a layer of jelly; pour the whites of the eggs over this; replace in the oven; brown slightly. To be eaten cold without sauce.

BREAD PUDDING.

One quart milk, 1 pint bread crumbs, 2 eggs, pinch of salt, 1 tablespoon butter. Bake about 20 minutes. Serve with hard silver sauce, unless it is preferred to sweeten the pudding before baking.

BOILED BREAD PUDDING.

Take pieces of dry bread, about a quart, soak in warm water till soft. Add 3 beaten eggs, 1 cup of sugar, 1 cup of raisins. Mix well. Boil in a bag or pudding-mold an hour or two. Serve with vanilla sauce.

CRUMB PUDDING.

Mrs. L. Currey, Detroit, Michigan.

One quart bread crumbs, softened in boiling water, 1 cup chopped suet, 1 cup currants, or any other fruit, ½ cup molasses, 2 eggs, pinch of salt. Bake in a hot oven about ½ hour. Serve with any kind of sauce.

CHOCOLATE PUDDING.

1 quart milk.
14 even tablespoons grated bread crumbs.
12 tablespoons grated chocolate.
6 eggs.
1 tablespoon vanilla (less if very strong).
1 cup sugar.

Beat 4 yolks and 2 whole eggs very light with the sugar.

Scald the milk and pour it hot over the bread and chocolate. Add the eggs, sugar and vanilla, and more sugar if desired sweeter. Pour into a buttered pudding-dish and bake 1 hour in a moderate oven. When cold pour over the 4 whites well beaten with 4 tablespoons powdered sugar and 1 teaspoon vanilla.

CHOCOLATE PUDDING—PLAIN.

3 tablespoons grated chocolate.
1 quart sweet milk.
½ cup sugar.
4 tablespoons corn starch.

Scald the milk over hot water. Stir in the corn starch dissolved in a little cold milk with the chocolate. Add the sugar and stir until cooked. Eat with cream or hard sauce.

NAPOLEON PUDDING.

Mrs. Elliott Durand, Chicago.

Line a deep plate with rich paste. Cover with a thick layer of preserves, covered with a tablespoon of chopped almonds and half as much candied lemon peel. Beat well, separately, 4 yolks and 2 whites of eggs, add a coffee-cup of sugar, ¼ pound of butter melted. Mix thoroughly and pour over the preserves. Bake in a moderate oven. Cover with a meringue made of the whites of 2 eggs and 2 tablespoons sugar. Brown delicately.

ALMOND PUDDING.

¾ pound sweet almonds blanched and chopped fine.
1 teaspoon rose water.
6 eggs well beaten.
4 tablespoons powdered sugar mixed with eggs.
1 quart sweet milk.
3 tablespoons powdered crackers.
4 tablespoons melted butter.
4 ounces citron shredded fine.

Add almonds after the other ingredients are mixed together. Line a pudding-dish with rich pie-paste. Pour the mixture in and bake till done. Serve cold. Make at least 12 hours before serving, if possible.

TRANSPARENT PUDDINGS.

Miss Olive Parker, Tollesboro, Ky.

4 yolks of eggs, well-beaten.
1 cup sugar.
1 cup butter.
½ nutmeg grated.

Cream the butter and sugar; add the yolks. Bake in tart shells. Will make about 3 dozen. Beat the whites with 4 tablespoons sugar and 1 teaspoon lemon extract, and put on as a meringue. Brown lightly in a quick oven. A cup of cream is used with the above ingredients when wanted richer.

SAGO PUDDING.

Four tablespoons sago soaked in water all night. In the morning add 3 cups milk, 4 eggs, pinch of salt, 1 small cup sugar. Lemon peel, cinnamon, nutmeg, either, or all. Bake slowly.

CASSAVA PUDDING.

One pint milk. Stir in ½ cup cassava, ½ cup cocoanut, 2 eggs, 1 tablespoon butter; salt, sugar, and vanilla to taste. Cook like boiled custard. When done, put it in the dish in which it is to be served, and beat the white of 1 egg to a stiff froth with 1 tablespoon sugar, and lay over the top smoothly, and brown in the oven. Eat warm or cold, with jelly.

SNOW PUDDING.

Half box of gelatine, whites of 3 eggs, 2 cups sugar, pint of hot water, juice 1 lemon. Dissolve gelatine in the water; then add lemon-juice and sugar; mix well, and strain through flannel into a large mixing bowl. When cool enough to begin to thicken stir in the whites of the eggs beaten to a stiff froth with egg beater, and beat until it is thick and snow-white all through. It will take a half hour or longer, and the colder the better. Turn into molds which have been dipped in cold water, or pile in pyramid form in the center of a glass dish, leaving a space all around. Keep on ice till the next day. Make a soft custard with a pint of milk, yolks of 3 eggs, pinch of salt, 4 tablespoons sugar, little grated lemon rind. The custard should be very cold, and if the pudding is in a pyramid, pour the custard around it (not over it). If in a mold, serve the custard from a pitcher.

MINUTE PUDDING.

Put 1 quart milk over the fire, with a bit of lemon peel or essence of lemon; let it boil; then having made a large cup of flour into a smooth paste with a little cold milk, stir by degrees into the boiling milk; let it boil, stirring all the time until thick; then dip a bowl in cold water, pour the pudding in, and let it cool a little before turning it out. Eat with sweetened cream. The juice of a lemon is an improvement.

BAKED SUET PUDDING.

3 cups milk, scald and pour over
5 tablespoons corn-meal, add
1 cup molasses.
½ cup chopped suet.
½ nutmeg grated.
1 teaspoon ginger, little salt.

Butter a pudding-dish, pour in 1 cup cold milk, then the mixture and bake 2 hours.

BAKED INDIAN PUDDING.

1 cup corn-meal, stirred slowly into
1 quart boiling milk. Let cool; add
1 cup sugar.
½ cup flour.
1 tablespoon butter; 3 eggs.
1 teaspoon each cinnamon and cloves.

Half a cup of cold milk may be added also. Bake 3 or 4 hours.

BAKED INDIAN PUDDING, WITH FRUIT.

Mrs. Marrion Clinton, Menasha, Wis.

⅔ cup corn-meal, stirred into
3 pints scalding milk. Let partly cool, and add
1 beaten egg.
1 cup raisins, and butter size of an egg.

Spice or ginger added if liked. Bake till it wheys.

BOILED INDIAN SUET PUDDING,

Author's Recipe.

½ pound beef suet chopped fine.
1½ cups corn-meal.
1½ cups hot water.
2 large spoons flour.
1 cup brown sugar.
½ teaspoon each of saleratus, and salt.

Steam 4 hours. Eat with sugar and cream.

BOILED INDIAN PUDDING.

1 pint sweet milk.
1 teaspoon each of soda, and salt.
1 tablespoon wheat flour.
10 tablespoons corn-meal.
1 tablespoon butter.
2 tablespoons brown sugar.
1 tablespoon molasses.
4 tablespoons dried berries.

Boil 3 hours.

SUET PUDDING.

Author's Recipe.

1 cup fine chopped suet,
1 cup brown sugar.
1 cup hot water.
1 cup raisins chopped.
2 cups flour.
2 teaspoons baking powder.
1 teaspoon each cinnamon, cloves, and nutmeg.

Steam 2 to 5 hours. The longer the better. Serve with lemon sauce.

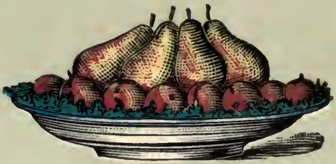
SUET PUDDING WITH SOUR MILK.

1 cup chopped suet.
1 cup molasses.
1 cup chopped raisins.
1 cup sour milk.
3 cups flour.
1 teaspoon soda, salt.

Steam 3 hours. Vanilla sauce. A cup of chopped apples is sometimes added to this pudding.

PLATE I.—See Garnishes *and* Description of Colored Plates.

CAKE—Ornamental Frosting.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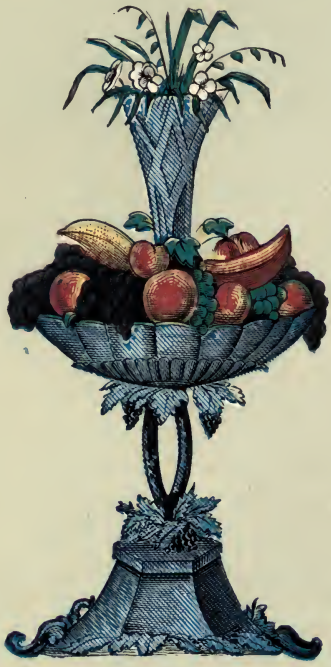
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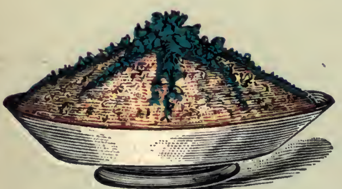
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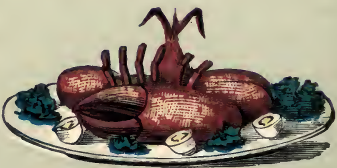
LOBSTER—Garnished.

DESIGNED AND ENGRAVED EXPRESSLY FOR MRS. OWENS' COOK BOOK BY BAKER & CO.

Cake.

TIMELY HINTS. LOAF CAKES. LAYER CAKES.
COOKIES. DOUGHNUTS. GINGER CAKES.
MISCELLANEOUS.

TIMELY HINTS.

BUTTER. EGGS. SUGAR. FLOUR. FRUIT COLORING.
CAKE-PANS. HEATING THE OVEN. DIRECTIONS FOR MIXING.
EXTRACTS. FROSTING. OTHER SUGGESTIONS.

A VERY delicate cake should be made of butter freed from salt. Wash it in very cold water, then press in a cloth till the moisture is out. "Cooking butter" is generally a rancid commodity, unfit for cooking in any shape. Those who use creamery for the table, can procure dairy butter several cents a pound cheaper that is good and sweet, and will do nicely for cooking. In fact, there are those who prefer it for the table. Butter for cake should be warmed sufficiently to soften it. Do not melt it, but set it in a warm room beforehand.

EGGS.

Fresh eggs are as essential as good butter. "A middling good egg" is generally a bad one. There are eggs, however, which smell agreeably, that will not make frosting, but will beat up light and sweet in a cake batter.

To separate the white and yolk of an egg, break the egg carefully into a dish. Then with the fingers pick the yolk up and remove to another dish, letting the white drip between the fingers. This is quicker than to divide the egg and pour the yolk from one half to the other.

In breaking eggs always break each one in a dish by itself, else by a little careless handling a poor one might be put with good ones, thus spoiling them all. Strain the beaten yolks for very nice cake. "Beat separately" means to beat the whites and yolks separately. The results are better than if beaten together.

The whites of eggs will beat up much better if the eggs are kept in cold water for an hour or more.

To beat the whites of eggs quickly, put in a pinch of salt. Salt cools and also freshens them.

SUGAR.

Pulverized sugar is best for angel food, white sponge cake, and delicate cake; granulated sugar for layer cakes and white fruit cake; coffee crushed sugar, rolled and sifted, for pound cakes and rich cakes in general; for coffee cake and fruit cake, or any dark cake, use brown sugar.

FLOUR.

See chapter on "BREAD."

Flour should always be sifted, and with it the baking powder or cream of tartar.

It is safer not to put in at once all of the flour a recipe calls for. If it stiffens the batter considerably, it may be necessary to leave out a small portion of it. Bake a little of the batter on a paper or a tin before filling the pans. It will take but a very few minutes, and may be the means of saving a nice cake.

RAISINS AND CURRANTS.

In using fruit, dredge it with flour. Rub the stems off of raisins; cut with a small sharp knife or scissors to remove the seeds. For a light fruit cake cut in two only; for a black cake chop with a chopping-knife, but not so fine as to be pasty. For a black cake brown the flour. To cleanse currants, wash in several warm waters, drain through a colander until the water looks clear, then spread out to dry on a sieve or cloth. A very simple way to cleanse them for those who have a hydrant and a faucet is to make a little bag of double mosquito-netting. Put the currants in, tie the bag to the faucet, and let the water run slowly through until it runs clear. The currants will be found to be clean and the bottom of the bag will contain the sediment that is too coarse to run through.

ALMONDS.

Almonds are blanched by pouring boiling water over them. The skins will then rub off easily. If one application is not sufficient, another will be. The skin is tough and hard to digest.

The easiest way to reduce almonds to a paste is to chop them a little, then roll with a rolling-pin. If rolled on a table, put a light sprinkling of sugar under them so there will be less oil absorbed by the board. A marble slab is the best. Use a marble-top table if you have one and have no slab. It will not harm it.

COCHINEAL COLORING.

2 teaspoons pulverized cochineal.
1 teaspoon alum.
1 teaspoon cream of tartar.

Mix in 1 cup hot water. Bottle and cork for future use. Make it the shade wished by using more or less of the preparation. Coloring may be bought already prepared at fancy groceries.

PAPER FOR LOAF CAKE.

It is better to put a greased paper in the pans for all loaves of cake. For very large cakes—especially fruit cakes—line the pans with 2 or 3 heavy greased papers, pasted between with a thick paste of coarse flour and water. Paste the papers together to keep them in place, grease the outside of the upper paper, and pour the batter in. This lining will help very materially to keep the cake from burning on the bottom.

CAKE-PANS

with tubes bake more uniformly than those without. A tube may be improvised by using a tumbler, lamp-chimney, or bottle. Grease and stand in the middle of the pan and pour the batter around it.

HEATING THE OVEN.

Those who burn wood have comparatively an easy task to get the oven heat just right. It is oftener too hot than too cool. But with reasonable care, and the selection of good hard wood, letting the fire burn clear until there is a heavy bed of coals before the damper is turned onto the oven, it can generally be regulated to suit the degree of heat wanted. If fuel must be added, add it by littles in order to keep the heat as uniform as possible. Fruit cakes and other large loaf cakes require an oven heat nearly equal to that required for bread. If the bottom is too hot put the oven-grate under the cake-pan. If the top is too hot, put a pan of water or a pie-pan on the grate above the cake. For patty-pans and layer cakes, let the fire be brisk and hot, to bake them quickly. Large cakes should rise and commence to bake before browning, hence the slower heat required. With a coal fire, the ashes are a source of trouble. The fire-box should be cleared, and if a quick hot fire is wanted, empty the ash-pan also. If a slower, steadier heat is wanted, the draft should be less. Build the fire up fresh and as soon as there is a bed of clear, bright coals turn the damper for the direct oven heat. If a large baking is to be done, fill the fire-box even with the oven-plate (never above) and as soon as the oven is hot close the drafts. A draft from an open door or window will often check the heat and interfere very seriously with baking.

The supposition thus far is that the coal burned is the anthracite. If soft coal is used, the tendency is to too great heat, and due care is necessary to keep the fire under control. The instructions given for wood will apply equally as well to soft coal.

BROWNING CAKES, ETC.

At the first sign of a cake browning too soon, it should be covered with smooth, brown paper. It is easy to make covers for cake-pans and keep them on hand. Use the paper from groceries and dry goods stores. Cut the corners from a square, and either pin or take stitches in plaits to fit the cake. Newspaper will not answer, being too light and inflammable.

If a cake has to be turned or moved in the oven, do it very gently.

A plain cake may be baked in a quick oven, but if rich, the oven heat must be moderate.

A lady says that to prevent cake from falling, lift it up, and let it drop suddenly to the table after putting it in the tin. The air-bubbles will rise and when baking there will be no falling.

If the oven is thought to be too hot do not leave the door open, but lift one of the stove-lids off a little way, for a short time.

When a cake is taken from the oven leave it in the pan for 15 or 20 minutes. Do not put it in the cake-box until cold.

STEAMING FRUIT CAKE.

Put fruit cake in a steamer and steam 3 hours, then remove quickly to a well-heated oven and bake 1 hour. This has proven more satisfactory than baking alone. It keeps more moist.

BAKING FRUIT CAKE.

If fruit cake is allowed to stay in the oven till the fire dies out, it is a great improvement. Plan so as to make it after dinner, and get it about done before the fire decreases much; then leave it till bed-time. If fruit cake cracks on the top, it is because the oven is too hot when first put in. In place of wine or other liquors, you can use an extra egg and a trifle more spices.

EXTRACTS.

LEMON EXTRACT.

Put the rind of 3 lemons into half a pint of alcohol. In 4 days pour off into a bottle and add 1 ounce oil of lemon. This will make a strong flavor at less than half price.

ORANGE EXTRACT.

Orange extract may be prepared in the same manner as the above.

VANILLA EXTRACT.

Get 3 fresh vanilla beans of a druggist, break them in small pieces, and put them into ½ pint alcohol. It will be fit for use in a few days.

EXTRACTS FOR CAKE

are better and stronger and take less if dropped on top of the cake after it is baked.

A DELIGHTFUL FLAVORING

for cake is obtained by placing a geranium leaf in the bottom of a cake-tin and pouring the cake over it.

MAKE READY.

Have all of the ingredients at hand before beginning to make cake. The fruit should be made ready before hand. The tins should be papered and greased at the outset. Earthenware is the best mixing-bowl. A wooden spoon is better than iron. A large cake batter had better be beaten with the hand.

GENERAL DIRECTIONS FOR MIXING CAKE.

Work butter and sugar to a cream. Add the yolks of eggs that have been beaten light, then add the milk or water, and the flour or flavoring, then the stiffly-beaten whites of eggs. If fruit is used, dredge it with part of the flour, and add the last thing. Baking powder and cream of tartar should be sifted with the flour. Soda is sometimes dissolved in the milk or water, and sometimes sifted in dry.

NOTE.—Attention is called to "Substitutions" on page 152, and a "Cup of Flour," page 151.

COOKING IN HIGH ALTITUDES.

Less shortening and more flour than the recipes call for must be used in the mountains. To boil or steam, more time must be allowed, as water boils at a lower temperature. In fact, in very high altitudes food cannot be cooked at all, either by steaming or boiling.

WEIGHTS AND MEASURES.

When recipes are used which specify the amounts by weight, the table of Weights and Measures, page 151, will be of service if scales are not at hand.

FROSTING.

When frosting cake, dip the knife frequently in cold water.

To make sure that frosting will adhere to the cake, put it on when the cake is quite warm. Another way is to dust the cake with flour, then rub it off.

A tablespoon of sweet cream added to frosting will prevent crumbling. A teaspoon of vinegar, it is said, will answer the same purpose.

Place a rim of stiff paper about a cake to retain the frosting in place until it sets.

QUICK FROSTING.

Take the white of 1 egg and stir into it all the pulverized sugar it will take; spread on the cake, and smooth with a knife dipped in water now and then.

BOILED FROSTING.

Boil 2 cups sugar with 1 cup water till it will click in cold water. Beat whites of 2 eggs to a stiff froth; add to the syrup, after removing from the stove, and stir constantly till well mixed. It may be used at once.

CHOCOLATE FROSTING.

Mrs. J. P. Howlett, Niles, Mich.

2 whites of eggs ; beat to a stiff froth. Add
1½ cups pulverized sugar.
6 tablespoons grated chocolate.
½ tablespoon essence of vanilla.

YELLOW FROSTING.

Yolks of 3 eggs, beat very light with 1½ cups sugar ; flavor with ½ teaspoon vanilla.

EGG-LESS FROSTING.

One tablespoon gelatine soaked in 1 tablespoon cold water ½ hour. Add 1 tablespoon boiling water and 1 cup powdered sugar. Flavor to taste. Spread on cake while warm.

FROSTING WITHOUT EGGS.

Take 1 teaspoon gelatine and dissolve in 3 tablespoons of warm water ; then add 1 cup powdered sugar and beat until smooth. Flavor with whatever you like.

BOILED ICING.

Whites of 4 eggs, beaten stiff ; 1 pint of sugar melted in water and boiled to a clear, thick syrup ; add to it the eggs, and beat until cold.

CHOCOLATE ICING.

¾ cup of sweet German chocolate.
¾ cup of sugar.
1 tablespoon of sweet cream.
1 egg, well-beaten ; all simmered together in a dish. Set in boiling water, till it is a thick paste.

GLAZING FOR CAKE.

Take the beaten white of 1 egg, stir it well in a basin with a little water, let boil, and while boiling put in a few drops of cold water ; then stir in a cup of powdered sugar. Boil to a foam, and then use.

◆

LOAF CAKES.

GROOM'S. BRIDE'S. FRUIT. POUND. CHOCOLATE.
GOLD. SILVER. OTHER LOAF CAKES.

GROOM'S CAKE.

1 pound butter.
1 pound sugar
1 pound browned flour.
3½ pounds currants.
2½ pounds raisins.
½ pound citron.
10 eggs.
½ teaspoon soda.
½ cup molasses.
½ gill rose-water,
½ ounce mace.
½ ounce cinnamon.
¼ ounce cloves.
1 nutmeg.

BRIDE'S CAKE.

¾ pound butter.
1 pound sugar.
1 pound flour.
Whites 16 eggs.
½ teaspoon soda.
1½ teaspoons cream tartar.
1 teaspoon peach flavor.

Cream the butter and sugar. Have the whites of eggs beaten to stiff froth by some one else. Put together, and before stirring add the flour sifted with the cream of tartar. Stir very gently, do not beat—add the flavor, then the soda dissolved in a spoon of vinegar. Stir the batter one way only, and bake in a moderate oven.

See Weights and Measures, page 151, if you have no scales.

WEDDING CAKE.

Mrs. W. F VanBergen.

1 pound sugar.
1 pound butter.
1 pound flour.
1 pound citron.
3 pounds raisins.
3 pounds currants.
24 large eggs or 30 small ones.
1 gill rose-water.
1 cup molasses.
4 nutmegs.
3 teaspoons cloves
3 teaspoons cinnamon.
3 teaspoons allspice.

PLUM CAKE

Miss Fannie DeBell, Mt. Carmel, Ky.

2 cups butter.
2 cups sugar.
Cream together; then add
12 eggs; leave out 2 whites. Beat separately, then mix. Add
2 cups flour.
2 pounds currants.
2 pounds raisins.
½ pound citron.
½ pound dates.
½ pound almonds, weighed before shelling.

Juice of 3 lemons in a cup; fill cup with rose-water or clear water. Dredge the fruit with flour after chopping it fine. Stir all together and add

½ ounce of mace.
1 teaspoon cloves.
½ ounce cinnamon.
1 nutmeg grated.

And just as you put in the oven add 1 teaspoon soda dissolved in 1 tablespoon molasses. If the cake is to be iced put the icing on while the cake is warm. The almonds should be blanched and chopped as directed on page 219.

FRUIT CAKE.

Mrs. E. B. Baldwin.

2 pounds flour.
2 pounds sugar.
2 pounds butter.
6 pounds currants.
4 pounds citron.
10 pounds raisins.
1 pound almonds.
20 eggs.
1 gill rose-water.
1 ounce mace.
1 ounce cinnamon.
½ ounce cloves.
2 nutmegs.

The yellow of 3 fresh lemons grated. Beat the butter to a cream; add the sugar; beat with the hand until very light; add the rose-water, then add the eggs (they must be well beaten), and the flour; next, the spices, lemon, and blanched almonds, chopped fine. Lastly add the fruit, dredged with a little flour. The raisins should be chopped not very fine, and the citron shredded fine. Bake from 4 to 6 hours.

Fruit Cake.

Mrs. Orson Potter, Bloomington, Ill.

2 pounds butter.
2 pounds sugar.
3 pounds flour.
2 pounds currants.
2 pounds raisins.
1½ pounds citron.
3 cups molasses.
20 eggs.
1 teaspoon soda.
2 teaspoons cream tartar.
1 tablespoon powdered mace.
1 tablespoon cinnamon.
2 teaspoons cloves.
2 grated nutmegs.

This cake will serve 40 persons. It will make 2 large or 3 medium-sized loaves.

EMPRESS FRUIT CAKE.

1½ cups butter.
3 cups sugar—scant.
3 cups flour.
9 eggs.
1¼ pounds almonds in the shell.
½ pound citron.
½ pound raisins, seeded.
1 lemon, grated peel and juice.

Cream the butter and sugar. Add the beaten yolks, then the beaten whites, and part of the flour, then the fruit chopped and dredged with flour, and the almonds blanched and chopped.

VILLAGE FRUIT CAKE.

1 pound butter.
1 pound dark brown sugar.
1 pound flour (browned).
2 nutmegs.
2 teaspoons cloves.
3 teaspoons cinnamon.
10 eggs.
2 pounds figs (chopped fine).
2 pounds chopped raisins.
2 pounds currants.
½ pound citron.
2 pounds almonds, shelled, blanched, chopped.
1 pint black molasses.
1 teaspoon soda.
½ cup rose-water.

BLACK CAKE.

Mrs. L. Currey, Detroit, Michigan.

1 pound flour (browned).
1½ pounds brown sugar.
1¼ pounds butter.
3 pounds raisins.
3 pounds currants.
½ pound citron.
1 cup molasses.
4 tablespoons rose-water.
10 eggs.

Season with cloves, cinnamon and mace, to taste. Better have too little, than too much.

WHITE FRUIT CAKE.

1 cup butter.
2 cups sugar.
2½ cups flour.
⅔ cup sweet milk.
Whites of 6 eggs.
1 pound blanched almonds—chopped.
1 pound citron sliced thin.
1½ teaspoons baking powder.

NOTE.—It will take 2 pounds almonds before shelling.

White Fruit Cake.

Mrs. O. Blackman, Chicago.

⅔ cup butter.
2 cups sugar.
1 cup sweet milk.
3 cups sifted flour.
1 cup stoned raisins, chopped.
3 teaspoons baking powder.
Whites 4 eggs.
Flavor with lemon.

WELCOME FRUIT CAKE.

Mrs. J. A. Reichelt, Chicago.

⅔ cup butter.
1½ cups brown sugar.
3 cups flour.
3 eggs.
½ pound raisins.
¼ pound citron.
1 teaspoon cinnamon.
½ teaspoon cloves.
½ nutmeg.
½ teaspoon soda.
1 teaspoon cream tartar.

QUAKER POUND CAKE.

Mrs. L. S. Hodge.

2 eggs.
2 cups flour.
1 cup sugar.
½ cup butter.
½ cup sweet milk.
½ cup chopped raisins.
1 nutmeg, grated. Scant ½ teaspoon soda.

GOOD COMMON FRUIT CAKE.

1½ cups syrup.
½ cup melted lard.
1 cup water.
1 cup raisins.
1 cup currants.
½ cup sugar.
1 egg. 4 cups sifted flour.
1 tablespoon vinegar.
1 even teaspoon soda ; pinch of salt.
1 tablespoon cinnamon.
1 teaspoon each of nutmeg and cloves.

Bake in a deep bread-pan.

FARMER'S FRUIT CAKE.

1 cup dried apples.
½ cup sugar.
½ cup butter.
1½ cups flour.
½ cup sour milk.
1 egg.
2 teaspoons cinnamon.
1 teaspoon cloves.
1 teaspoon saleratus.

Soak the apples over night and chop fine, and stew 2 or 3 hours in sugar, until they are candied a little

APPLE FRUIT CAKE.

3 cups dried apples,
soaked over night. In the morning, stew in
3 cups molasses. When cold, mix with
3 cups flour.
1 cup butter.
3 eggs.
1 teaspoon soda.
2 teaspoons cloves.
1 tablespoon cinnamon.
2 cups raisins.
1 cup currants.
1 lemon, chopped fine.

This makes 2 loaves.

ENGLISH FRUIT CAKE.

½ cake compressed yeast.
1 pint flour.
½ teaspoon salt.
¾ pound currants.
1 cup chopped raisins.
1 cup sugar.
½ cup shortening.
1 ounce citron.
1 teaspoon lemon extract.

Use water sufficient to make a sponge of the flour and yeast. Let the sponge rise; then knead like bread. When light again, work in all the other ingredients; place in the pan for baking. When light, bake.

PORK CAKE.

1 pound fat salt pork, chopped fine, dissolved in
1 pint boiling water.
3 cups brown sugar.
1 cup molasses.
1 pound raisins, or more if liked.
1 pound currants, or more if liked.
2 tablespoons cinnamon.
1 teaspoon cloves.
1 teaspoon soda.
2 teaspoons cream of tartar.
2 nutmegs.
7 cups flour.

RAISIN CAKE.

Mrs. W. F. VanB.

1 cup butter.
2 cups sugar.
1 cup molasses.
1 cup sweet milk.
1½ cups raisins.
6 cups flour after sifting.
3 eggs.
½ teaspoon soda.
1 teaspoon cream of tartar.
Spice to suit taste.

COFFEE CAKE.

1 cup cold strong coffee.
1 cup molasses.
1 cup sugar.
1 cup butter or drippings.
1 cup chopped raisins.
1 teaspoon soda.
1 teaspoon each cloves, cinnamon, nutmeg.
1 cup five times full of flour.

LADY CAKE.

Mrs. O. Jones, South Royalston, Mass.

1 cup butter.
2 cups white sugar.
1 cup milk.
6 eggs, well-beaten.
4 cups flour.
½ pound raisins, chopped.
1 teaspoon cream of tartar.
½ teaspoon soda.
Nutmeg, or any other flavoring.

ALMOND CAKE.

1 cup butter.
2 cups sugar.
3 cups flour.
1 cup sweet milk.
Whites of 8 eggs.
1 teaspoon soda.
2 teaspoons cream of tartar.
1 pound blanched almonds, cut in small pieces.

Instead of almonds, you can use 1½ cups of hickory-nut meats.

SPICE RAISIN CAKE.

1 cup sugar.
2½ cups flour.
1 cup molasses.
¾ cup butter.
1 cup milk.
1 cup stoned raisins.
1 tablespoon each allspice and cinnamon.
1 teaspoon soda.

CLOVE CUP CAKE.

1 cup sugar.
1 cup butter.
3 scant cups flour.
1 cup raisins, chopped.
1 cup milk or water.
2 well beaten eggs.
1 teaspoon soda.
2 teaspoons cream of tartar.
2 teaspoons cinnamon.
2 teaspoons cloves.

WHITE CITRON CAKE.

1 cup butter.
3 cups sifted loaf sugar.
4 cups flour.
1 cup sweet cream.
Whites of 10 eggs.
½ pound blanched almonds.
½ pound candied lemon.
¼ pound citron.
3 teaspoons baking powder.

Slice the fruit very thin, and dredge with flour.

SPICE CAKE.

1 cup butter.
2 cups sugar.
1 cup sweet milk.
4½ cups flour.
4 eggs.
2 teaspoons cream of tartar.
1 teaspoon each soda, cinnamon, cloves, allspice, nutmeg and mace.

OLD-FASHIONED POUND CAKE.

Mrs. Augustine Owens, Tollesboro, Ky.

10 eggs.
1 pound flour (about 3 cups).
1 pound sugar (about 3 cups).
1 pound butter (about 1½ cups).

Wash the salt out of the butter, cream it with the sugar, add the well beaten yolks, then the sifted flour, alternately with the stiffly-beaten whites. Beat with the hand very thoroughly. Use flavoring, if any is desired.

SODA POUND CAKE.

Mrs. C. S. Johnston, Harford, Pennsylvania.

1 cup each butter and sugar.
2 cups flour.
4 eggs ; small teaspoon soda ; flavoring.

Rich and moist ; will keep a long time.

WHITE POUND CAKE.

1 cup fine white sugar.
½ cup butter.
Beat to a cream and add whites of 2 eggs.

Then beat 10 minutes. Add

1 teaspoon cream of tartar, sifted with
1½ cups flour.
½ teaspoon soda.
½ cup sweet milk.
1 teaspoon lemon.

Beat all together 15 minutes. Bake 1 hour in moderate oven, in a round basin.

JENNY LIND CAKE.

Miss Sarah Hall, Wallingford, Conn.

1½ cups butter.
3 cups sugar.
1 cup milk.
4 cups flour.
5 eggs.
½ teaspoon soda.
1 teaspoon cream of tartar.

BUCKEYE CAKE.

Mrs. C. S. Johnston.

3 eggs.
1½ cups sugar.
½ cup butter.
½ cup milk.
2 cups flour.
½ teaspoon soda.
1 teaspoon cream of tartar.

WATERMELON CAKE.

WHITE PART.—

2 cups pulverized sugar.
⅔ cup butter.
⅔ cup sweet milk.
3 cups flour.
Whites of 5 eggs.
2½ teaspoons baking powder.

RED PART.—

⅓ cup butter.
1 cup red sugar sand.
⅓ cup milk.
2 cups flour.
5 yolks of eggs.
½ pound raisins—whole.
1 tablespoon baking powder.

Put the red batter in the center of the pan, and the white around the outside.

MARBLE CAKE.

LIGHT PART.—

1 cup butter.
2 cups white sugar.
1 cup sweet milk.
3 cups flour.
Whites of 7 eggs.
2 teaspoons cream of tartar.
1 teaspoon soda.
1 teaspoon lemon.

DARK PART.—

1 cup butter.
2 cups brown sugar.
1 cup molasses.
½ cup sour cream.
5 cups flour.
Yolks of 7 eggs. Pinch of pepper.
2 tablespoons cinnamon.
1 tablespoon each nutmeg, cloves, and allspice.
1 teaspoon each vanilla and soda.

Butter the cake-tin and put in alternate spoonsful of the light and dark batter.

GOLD CAKE.

Mrs. E. B. B.

½ cup butter.
1½ cups sugar.
2½ cups flour.
½ cup milk.
½ teaspoon soda.
1 teaspoon cream of tartar.
Yolks 6 eggs.
1 teaspoon vanilla.
Frost with yellow frosting.

SILVER CAKE.

1 cup butter.
2 cups sugar.
3 cups flour.
½ cup sweet milk.
½ teaspoon soda.
1 teaspoon cream of tartar.
Whites 6 eggs.
1 teaspoon lemon.
Frost with white frosting.

This is also an excellent recipe for layer cakes; likewise for a light fruit cake.

PLYMOUTH CAKE.

Miss Sarah Hall, Wallingford, Conn.

1 cup butter.
3 cups sugar.
1 cup milk.
3 eggs.
3½ cups flour. Small teaspoon saleratus.

ANGELS' FOOD.

1½ cups pulverized sugar.
1 cup flour.
1 teaspoon cream of tartar.
Whites of 10 eggs.

Beat the whites to a stiff froth. Sift the sugar 2 or 3 times, and add it very lightly to the eggs. Sift the cream of tartar through the flour, after sifting the flour alone, four times. Add it very carefully, mixing as gently as possible. Then add rose-water to flavor. Some prefer lemon. Put it into a bright cake-pan, not buttered, and bake in a moderate oven about 45 minutes. Try it with a straw. Let it cool off gradually by leaving the oven door open. Turn the pan upside down on the tube, if it has one ; if not, set it up on something. When entirely cold, take out.

SPONGE CAKE.

Mrs. S. E. Duncan.

2 cups sugar.
2 cups flour.
4 eggs.
2 teaspoons baking powder.
1 teaspoon lemon.
¾ cup boiling water.

Add the water last. The cake may seem too thin, but will come all right from the oven.

SPONGE CAKE.

1 quart sugar.
1 quart flour.
12 eggs ; pinch of salt ; flavoring.

Bake in a dripping-pan. Requires no baking powder, as the eggs lighten it sufficiently.

SOUR CREAM SPONGE CAKE.

Mrs. M. J. Hurford, Brownsville, Pa.

1 cup sugar.
1 cup flour.
½ cup—scant—very thick sour cream.
3 eggs.

Beat whites and yolks separately very thoroughly. Sift 1 teaspoon soda and 2 of cream of tartar with the flour. After mixing beat very hard.

WHITE SPONGE CAKE.

Mrs. J. G. Botsford, Sioux Falls, Dakota.

Whites of 5 eggs, beaten to a froth on a large platter. Add carefully 1 cup sugar, and ½ cup flour, with ½ teaspoon cream tartar sifted through it. Stir in lightly. ½ teaspoon rose.

DAKOTA CAKE.

Author's Recipe.

Yolks of 5 eggs.
½ cup sour milk.
1½ cups sugar.
½ cup butter.
1 pint flour.
1 teaspoon soda.
½ nutmeg grated.

EVERYDAY CAKE.

Mrs. W. F. Van Bergen.

⅔ cup butter.
1½ cups sugar.
⅔ cup milk.
2½ cups flour, after sifting.
2 eggs.
1 teaspoon vanilla.
2 teaspoons baking powder.

CORN STARCH CAKE.

G. W. Ashard, Vermillion, Dak.

1 cup butter.
2 cups sugar.
1 cup sweet milk.
1 cup corn starch.
2 cups flour.
Whites of 7 eggs, and yolk of 1 egg.
1 teaspoon soda.
2 teaspoons cream of tartar.

Mix flour, starch, and cream of tartar together. Flavor with 1 teaspoon almond.

CORN STARCH CAKE—SMALL LOAF.

Whites of 3 eggs.
½ cup butter.
½ cup corn starch.
1 teaspoon baking powder.
1 cup sugar.
½ cup sweet milk.
1 cup flour.
½ teaspoon lemon.

EUGENIA CAKE.

½ cup butter.
1 cup sugar.
½ cup milk.
1⅓ cups flour.
3 whites of eggs.
2 scant teaspoons baking powder.

Bake in a pan about 10x4½ inches, 40 minutes, in a moderate oven. Frost with yellow frosting.

CANARY CAKE.

1½ cups sugar (powdered is best).
½ cup corn starch.
Yolks 3 eggs.
½ cup water.
2 teaspoons baking powder, in
1 cup flour before sifting.
1 teaspoon vanilla.

Bake 35 minutes in tin 5x9½ inches in moderate oven. Frost with white frosting.

SNOW-BALL CAKE.

Mrs. C. B.

1 cup sugar.
1½ cups flour.
½ cup butter.
Whites of 3 eggs well beaten.
½ cup milk.
2 large teaspoons of baking powder.

CHOCOLATE CAKE.

Mrs. J P. Howlett, Niles, Mich.

2 cups pulverized sugar.
½ cake chocolate, grated.
4 eggs.
1 cup flour.
1 teaspoon vanilla.

Cook the chocolate to a smooth paste in a very little milk. Beat the yolks of eggs and sugar to a cream, add the chocolate, the flour by degrees, the vanilla, and the beaten whites. Bake in a square shallow pan. Frost with white frosting. This cake cut in 2 inch squares with white sponge cake makes a very pretty appearance in a cake-basket.

Chocolate Cake.

1 full cup butter.
2 cups sugar.
3½ cups sifted flour.
1 scant cup milk.
5 eggs, leaving out whites of two.
3 teaspoons baking powder.

Rub the butter and sugar to a cream; add the milk; then the eggs, well beaten, and the flour lastly, with the baking powder sifted in. Bake in a dripping-pan. The cake should be about an inch thick when done. While hot, turn on to a perfectly flat surface, and spread with chocolate frosting.

Chocolate Cake.

Mrs. Dr. C. H. Evans.

½ cup butter—scant.
1 cup sugar.
½ cup hot water.
1½ cups flour.
2 eggs.
2 teaspoons baking powder.

Bake in a square tin. Spread chocolate icing over the top. Cut in squares.

DELICATE CAKE.

Mrs. Belle Parker, Tollesboro, Ky.

Whites 13 eggs.
1 cup butter. 3 cups sugar.
1 cup sweet milk.
5 cups flour.
3 teaspoons baking powder.
1 teaspoon lemon extract.

Delicate Cake.

1 cup butter.
2 cups sugar.
3 cups flour, after sifting.
½ cup milk.
Whites of 6 eggs.
2 teaspoons baking powder.

WHITE CAKE.

⅔ cup butter.
1½ cups sugar.
⅔ cup sweet milk.
3 cups flour.
1 teaspoon almond extract.
2 teaspoons baking powder.
7 whites of eggs.

CORA BELLE'S WHITE CAKE.

Miss Cora Belle Howlett, Niles, Mich.

½ cup butter, scant.
2 cups sugar.
1 cup milk.
2¾ cups flour.
Whites of 3 eggs.
3 teaspoons baking powder.

HOLLIS CAKE.

Mrs. Nellie Roe.

½ cup butter.
2 cups sugar.
1 cup milk.
3½ cups flour.
3 eggs.
1 teaspoon cream of tartar.
½ teaspoon soda.
1 teaspoon lemon.

Put soda in half the milk, the yolks of eggs in the other half. Beat whites stiff, and put in last. This cake requires a great deal of beating. Make one very large loaf, or two small ones.

WALNUT CAKE.

Mrs. Duncan, Sing Sing, N. Y.

½ cup milk.
1 cup butter.
2 cups sugar.
3 cups flour.
4 eggs.
1 tablespoon baking powder.
2 cups walnut or hickory nut meats, cut small.

1—2—3—4 CAKE.

1 cup butter.
2 cups sugar.
3 cups flour.
4 eggs.
1 cup milk.
1 teaspoon soda.
2 teaspoons cream of tartar.

HUCKLEBERRY CAKE.

1 cup butter.
2 cups sugar.
3 cups flour.
5 eggs.
1 cup sweet milk.
1 teaspoon soda, dissolved in spoon of hot water.
1 teaspoon each nutmeg and cinnamon.
1 quart huckleberries,
dredged with flour, and stirred in lightly at the last.

RAISED LOAF CAKE.

3 cups bread sponge, rather thick.
1 cup butter or part lard.
2 cups sugar.
1½ cups raisins.
3 eggs.
½ teaspoon soda.
1 teaspoon cloves.
2 teaspoons cinnamon.

Mix the dough and the other ingredients with the hand very thoroughly. Put into a bread-pan, let rise and bake without adding more flour.

FIG LOAF CAKE.

Mrs. Morris C. Hutchins, Maysville, Ky.

1 cup butter.
1 cup sweet milk.
2 cups sugar.
4 cups flour.
5 whites of eggs.
1 pound figs, cut up.
2 teaspoons baking powder.

Put dough and figs in alternate layers in the pan, and bake.

ORANGE LOAF CAKE.

Yolks of 10 eggs.
½ cup butter.
2 cups sugar.
2½ cups flour.
1 large orange grated rind and juice.
2 teaspoons baking powder.

Squeeze the juice in a cup. Add sweet milk till the cup is ⅔ full, and then mix with the other ingredients.

LEMON CAKE.

1½ cups butter.
3 cups sugar.
4 cups flour.
⅔ cup milk.
5 eggs.
1 teaspoon soda.
1 teaspoon cream of tartar.
Grated rind and juice of 1 lemon.

Makes 2 loaves.

BIRTHDAY CAKE.

Annie and Marrion.

1 cup butter.
2 cups sugar.
3 cups flour.
4 eggs.
1 cup milk.
1 teaspoon soda.
2 teaspoons cream of tartar.

Bake in a large dripping-pan, and frost heavily. When the frosting is partly dry, mark it off in small squares and put half an English walnut meat on each one. (A very delicious cake.)

FEATHER CAKE.

Mrs. J. H. Wilson, Chicago.

1 cup sugar.
1 cup milk.
2½ cups flour ; butter, size of an egg.
1 teaspoon lemon extract.
½ teaspoon soda.
1 teaspoon cream of tartar. Bake slowly.

CREAM CAKE.

Mrs. S. E. Duncan, Aberdeen, Dak.

1 egg. Break into a cup.

Fill the cup with thin sour cream; mix with

1 scant cup sugar.
1½ cups flour.
½ teaspoon—scant—soda.
Pinch of salt.

Very nice also for patty-pans.

PORCUPINE CAKE.

1 egg.
½ cup butter.
1 cup milk.
1 large cup sugar.
2½ cups flour.
1½ teaspoons baking powder.

When the cake is cold, stick a cup of soft almonds over the top, and pour over a cream, made as follows:

2 eggs.
1 quart milk.
1 cup sugar.
2 tablespoons corn starch.
½ teaspoon vanilla, all cooked over hot water.

SURPRISE CAKE.

Mrs. H. F. Marvin.

1 egg.
1 cup sugar.
1 large tablespoon butter.
1 cup water.
2 cups flour.
2 teaspoons baking powder.
1 teaspoon flavoring.

TEA CAKE.

Mrs. A. G. Leffet, Dallas, Texas.

½ cup butter.
1½ cups sugar.
3 eggs.
2½ cups flour.
2 teaspoons yeast powder.

ONE-EGG CAKE.

Mrs. Kate Peckham, Dallas, Texas.

1 cup sugar.
1 cup sweet milk.
2 cups flour.
2 teaspoons baking powder.
1 egg, butter size of an egg.

SISTER JULIA'S CUP CAKE.

½ cup butter.
1 egg.
1 cup sweet milk.
2¼ cups flour after sifting.
1 cup sugar.
½ teaspoon soda.
1 teaspoon cream of tartar.

GRAHAM CAKE.

If any reader of this book
Would like a Graham cake,
I give you here a recipe
Which I quite often make.

First take one cup of sugar white,
And butter one-half cup,
Together mix, then add an egg,
And lightly beat it up.

Then take one cup of pure sweet milk,
And well dissolve therein
A teaspoon full of soda so
Its trace cannot be seen.

Then scatter in a little salt,
And flavor it with spice,
A little nutmeg, if you please,
Or lemon peel is nice.

And then of flour you may put in
Three even teacups full,
And when you've stirred it well around,
Then quickly pour the whole

Into your buttered pan, my dear,
Which ready stands the while,
Then, if you give it a good bake,
'Twill be so nice you'll smile.—Mrs. J. B. Bryan.

CAKE WITHOUT EGGS.

½ cup butter.
1 cup sugar.
½ cup sweet milk.
2 cups flour.
½ teaspoon soda.
1 teaspoon cream of tartar.

GRAHAM COMPOSITION CAKE.

1 cup butter.
1 cup molasses.
1 cup light brown sugar.
1 cup sour milk.
1 cup chopped raisins.
2 eggs.
1 teaspoon soda.

1 teaspoon lemon. Graham flour sufficient to make like ginger bread. Bake 1 hour.

* * *

LAYER CAKES.

CAKE-TINS. PREPARING COCOANUT. FILLING.

In layer cakes, as well as all others that follow, attention is called to "Substitutions" on page 152, and directions for mixing cake on page 222.

JELLY CAKE-TINS.

In making layer cakes, grease the jelly-tins, then dust some flour over then; then turn upside down and shake it off. This prevents sticking. Make any number of layers desired, from 3 to 6, or even more. Four is a good average.

PREPARING COCOANUT MEAT.

To get the meat from a cocoanut, cut a hole in the shell, let the milk out, then pound the nut all around. This loosens the meat; crack it, take out the pieces, set in a dr place for a few hours. It can then be grated. What is not needed for present use may be sprinkled with sugar and kept in a cool, dry place till wanted.

QUICK FROSTING.

Break the whites of 2 eggs into a bowl; do not beat. Add a tablespoon corn starch and pulverized sugar to make thick. Mark the frosting on cake when it is warm, so it will cut easily when dry.

ICING FOR FILLING.

2 whites of eggs.
⅔ cup pulverized sugar.

Beat well together and flavor with ½ teaspoon extract.

BOILED ICING.

Mrs. A. C. Galloway, Marseilles, Ill.

One cup sugar, boiled in ½ cup of water till it will "hair." Then have the white of 1 egg beaten to a stiff froth, and keep beating it with an egg-beater while the syrup is poured on slowly by some one else. It can be used right away, and is sufficient for a cake of 4 layers, between and on top.

BOILED FROSTING FOR FILLING.

Three cups sugar; 1 cup water. Boil to a thick syrup and pour boiling hot over the stiffly-beaten whites of 3 eggs, stirring constantly, and flavor with 1 teaspoon lemon or vanilla. It can be used immediately, and is enough for a large cake of 6 layers or more.

WHIPPED CREAM FILLING.

Beat a cup of sweet cream with an egg-beater, and when about half done, or quite light and frothy, add ½ cup sugar and ½ teaspoon of flavoring, and finish whipping.

ALMOND FILLING.

Whip thick sweet cream, slightly sweetened, to a foam. Add chopped almonds, or other nut meats; mix well; spread.

CREAM FILLING.

½ cup sugar.
1 cup sweet milk.
1 teaspoon butter.
1 dessert spoon corn starch
wet with part of the milk. Cook over hot water.

CHOCOLATE FILLING.

1 cup sugar.
½ cup grated chocolate.
1 egg; ½ teaspoon vanilla.

Mix well together, without whipping the egg separately.

COCOANUT FILLING.

1 cup milk.
1 beaten egg.
1 tablespoon corn starch dissolved in the milk.
1 teaspoon butter.
2 tablespoons sugar.

Cook over hot water, and add ⅔ cup desiccated or fresh cocoanut.

LEMON FILLING.

1 lemon grated peel and juice.
1 cup sugar.
1 beaten egg.
1 teaspoon each water and flour.
½ teaspoon butter.

Mix well together and set in a kettle of hot water. Stir till it is cooked through. Add more water to it, if liked thinner.

ORANGE FILLING.

Take the juice of oranges and make thick and creamy with powdered sugar. Lemon juice may be used similarly.

ROLL JELLY CAKE.

1 cup sifted flour.
1 cup coffee sugar.
3 eggs.
1 large teaspoon baking powder.

Stir quickly, pour into square tin and bake in hot oven: turn on flat surface, spread with jelly, and roll.

LAYER CAKE

FOR JELLY, CREAM, COCOANUT, CHOCOLATE, ETC.

Mrs. Judge Bennett, Yankton, Dak.

4 eggs.
4 tablespoons water.
1½ cups sugar.
1½ cups flour.
2 teaspoons baking powder.

This will make 4 good layers. It is a nice recipe for patty-pans.

SPONGE JELLY CAKE.

Miss Emily A. Kellogg, Mt. Forest, Ill.

3 eggs.
1½ cups flour.
1 cup sugar.
1 tablespoon water.
1½ teaspoon baking powder.

Bake in layers and put between them the grated peel and pulp of a lemon mixed with grated apple.

SPONGE LAYER CAKE.

Mrs. Kate Peckham, Dallas, Tex.

1 cup each sugar and flour.
3 eggs, and whites of 2 more.
1 teaspoon extract vanilla.
4 tablespoons milk, cream, or water.
1 teaspoon baking powder ; pinch of salt.

Sift together the flour, sugar, baking powder, and salt. Make a hole in the center of the flour, break in 3 eggs ; add the milk. Mix together as quickly as possible, only beating enough to stir it together well. Bake in 3 layers. Put together with icing for filling flavored with vanilla.

CREAM LAYER CAKE.

Break 2 eggs into a cup, and fill with thin sour cream.

1 scant cup of sugar.
1½ cups flour ; pinch of salt.
½ teaspoon—scant—of soda.

If sweet cream is used, use a scant teaspoon of baking powder instead of soda. Bake in 3 layers. Put together with soft frosting.

IRVING PARK CAKE.

Mrs. Lizzie Saunders, Red Oak, Iowa.

1 heaping cup sugar.
1 cup milk.
2 cups flour.
4 teaspoons baking powder.
5 teaspoons butter.

Four layers. Put together with cocoanut filling.

CARAMEL CAKE.

1 cup butter.
2 cups sugar.
1 scant cup milk.
1½ cups flour.
1 cup corn starch.
Whites 7 eggs.
3 teaspoons baking powder.

Bake in a long dripping-pan. For the caramel, take

1 cup brown sugar.
¼ pound chocolate.
2 tablespoons butter.
½ cup milk.
2 teaspoons vanilla.

Cook until stiff enough to spread. Then spread over the whole cake. Cut the cake in two crosswise, place one half on the other. Set in oven to dry the top.

CHOCOLATE CAKE.

1 cup butter.
1 cup milk.
2 cups sugar.
3 cups flour.
4 whites of eggs.
½ teaspoon soda.
1 teaspoon cream of tartar.

Bake in two flat tins, 5x10 inches, or in a large dripping-pan, and divide in two crosswise when done. For frosting, take 1 cup grated chocolate and dissolve in a dish over a kettle of hot water. Take the beaten yolks of 2 eggs, ½ cup milk, and 1½ cups sugar. Boil 7 minutes. Take off, and add the melted chocolate; stir well together. Spread between and over the cakes.

ALMOND NAGOUT.

Mrs. M. L. Currey, Detroit, Mich.

½ cup butter.
1½ cups sugar.
½ cup milk.
2 cups flour.
2 eggs.
1 teaspoon soda.
2 teaspoons cream tartar.
1 teaspoon lemon extract.

Bake in 4 layers. For the jelly, take

1 pound sweet almonds blanched and chopped.
1 cup sour cream.
1 cup sugar.
1 teaspoon vanilla.

Beat all together and put between the layers. Frost all over with the whites of 2 eggs and ¾ cup pulverized sugar flavored with lemon.

CONFECTIONER'S CAKE.

Mrs. Mary Van B. Owens, Oak Park, Illinois.

1 large cup sugar.
½ cup butter.
3 eggs.
½ cup milk.
2 cups flour.
2 teaspoons baking powder.

Take out half of the batter and add to it ½ cup of stoned raisins, ½ teaspoon cinnamon, cloves, and nutmeg. Bake on jelly-tins, and place in alternate layers, light and dark, with frosting between.

CHARLOTTE POLONAISE.

Mrs. Elliott Durand, Chicago.

Make 3 thick layers of cake, 1 gold, flavored with lemon, and 2 silver, flavored with almond. Make the cream as follows: 1½ pints cream or new milk; put over water, and add the yolks of 6 eggs, well beaten with 2 tablespoons arrowroot. When cooked, divide in two parts. To one part add

2 tablespoons pulverized sugar.
6 tablespoons grated chocolate.
¼ pound crushed macaroons.

(Desiccated cocoanut may be used in place of macaroons.) To the second part add

1 dozen bitter almonds and
6 dozen sweet almonds, blanched and split.
1 ounce citron, sliced thin.
4 tablespoons pulverized sugar.
1 teaspoon rose.

Color with cochineal coloring. Put the cakes together in this order: First, a white cake with chocolate cream, then yellow cake with rose cream, then white cake covered with icing made as follows: Whites of 4 eggs beaten with 1 pound pulverized sugar; add, by degrees, 1 pound sweet almonds beaten to a paste with rose-water. When nearly dry, finish with a plain white icing over top and sides. Procure the almonds ready shelled.

ROCKY MOUNTAIN CAKE.

Mrs. J. A. Reichelt, Chicago.

For the cake, take

½ cup butter.
1 cup sweet milk.
6 whites of eggs.
2 cups sugar.
3 cups flour.
2 teaspoons baking powder.

Bake in 3 deep layers. For the fruit, take

1 fresh cocoanut.
1 cup stoned raisins.
¼ pound citron.
½ pound almonds.
1 pound dates.
6 large figs.
½ cup currants.

Make a thin icing of whites of 3 eggs and 2 cups sugar.

Ice both sides of each cake. To prepare the fruit, blanch the almonds. Grate the cocoanut. Take one-third of the almonds and chop fine with all of the fruit. Mix with a small part of the cocoanut. After icing the cakes, spread the mixture on each layer and sprinkle with cocoanut. On the top layer spread fruit and use the whole almonds for decoration, sprinkling plentifully with cocoanut. Desiccated cocoanut will not answer for this beautiful cake, it is not so fluffy.

WHITE MOUNTAIN CAKE.

Mrs. A. C. Hastings, Middletown, Vt.

½ cup butter.
2 cups sugar.
3 cups flour.
1 cup milk.
2 eggs.
2 teaspoons cream of tartar.
1 teaspoon soda.

Stir together without separating the eggs. Put frosting between the layers.

WHITE LINCOLN CAKE.

1½ cups sugar.
½ cup butter.
2½ cups flour.
⅔ cup sweet milk.
Whites of 4 eggs.
½ teaspoon cream of tartar.
¼ teaspoon soda.

Use ½ cup corn starch and 2 cups flour, if desired. Use lemon filling for the layers.

ICE CREAM CAKE.

3 eggs.
1 scant cup sugar.
1 cup flour.
1 tablespoon water.
1 heaping teaspoon baking powder.

Bake in 3 layers, and put whipped cream between and on top. In the absence of cream, use cocoanut filling.

COCOANUT CREAM CAKE.

Mrs. M. A. Woodworth, Chicago.

1 cup sugar.
½ cup butter.
2 eggs.
½ cup sweet milk.
2 cups flour.
1½ teaspoons baking powder.

Bake in layers. Spread with cream filling while warm, and sprinkle with cocoanut.

BELVIDERE CREAM CAKE.

Miss Lilla E. Miller, Belvidere, Ill.

½ cup butter.
1 cup sugar.
½ cup sweet milk.
1¾ cups flour.
2 eggs.
½ teaspoon soda and
1 teaspoon cream of tartar.

For the cream, take

1 cup milk.
¼ cup flour, or large tablespoon corn starch.
½ cup sugar.
1 egg; pinch of salt.

Mix egg, flour, and sugar with part of the milk, and stir into the remainder of the milk when scalding hot. Flavor with ½ teaspoon extract after cooking.

GILT-EDGE CAKE.

1 cup sugar.
2 cups flour.
¾ cup water.
1 tablespoon butter.
1 teaspoon soda.
2 teaspoons cream tartar.
2 yolks of eggs.

Bake in 3 layers. For filling, take ¾ cup sugar in enough water to melt. Let boil up, add whites of 2 eggs, beaten stiff. Mix well, add ½ teaspoon each vanilla and lemon. Put between and on top.

RIBBON CAKE.

Mrs. Rice, Sioux Falls, Dak.

2 cups sugar.
1 cup butter.
1 cup milk.
4 cups flour.
4 eggs.
1 teaspoon cream of tartar.
½ teaspoon soda.

Have ready two tins alike; put one-third of the mixture in each, and bake. To the other third add 3 teaspoons molasses, 1 cup of currants, and citron and spices to suit the taste, and bake in a tin same size as the others. When done put a layer of the light cake, then spread with jelly, then the dark cake, jelly, and the light cake on top. Lay a paper on, turn over on a plate or tin, lay a white paper or cloth on the top, and put under flat irons or some other weight until cold. Two flat-irons are about the right weight to use.

RIBBON FIG CAKE.

Mrs. L. A. Clinton, Chicago, Illinois.

1 cup butter.
2 cups sugar.
3 cups sifted flour.
4 eggs, whites and yolks beaten separately.
1 cup milk.
3 heaping teaspoons baking powder.
1 teaspoon vanilla.

Take half the batter, pour it into 3 or 4 jelly-tins. On each put a layer of split figs, seeds up; bake.

To the rest add

2 tablespoons molasses.
1 cup seedless raisins.
½ cup currants.
1 teaspoon cinnamon.
½ teaspoon cloves.

A little more flour. Bake in 2 or 3 jelly-tins. Place the layers alternately, with frosting between, having a fig cake for the top.

GOLD AND SILVER FIG CAKE.

Use the recipe for gold and silver cake. Bake the silver cake in 2 long pie-tins. Half fill a long pie-tin with the gold cake batter. Lay on it a pound of split figs, close together, dusted with flour. Cover with more batter till the tin is nearly full. Bake. Put the layers together with frosting, the gold between the silver layers, and frost the top. Use Mrs. Galloway's recipe for boiled frosting. If you have too much batter for the gold layers, make a small cake beside.

FIG CAKE.

Mrs. Morris C. Hutchins, Maysville, Ky.

½ cup butter.
2 cups sugar.
½ cup sweet milk.
3 cups flour.
8 whites of eggs.
2 teaspoons baking powder.

Bake in layers. Beat the whites of 3 eggs with 2 cups powdered sugar. Spread a thin coating of icing on each layer, then a layer of split figs, then more icing, another cake layer, etc., finishing by icing the top.

ORANGE CAKE.

Mrs. Laura A. Brodie, Chicago.

½ cup cold water.
2 coffee cups sugar.
2 coffee cups flour.
½ cup butter.
4 whites of eggs.
5 yolks of eggs.
2 teaspoons baking powder.

Beat butter and sugar to a cream. Add the beaten yolks, then the flour, baking powder and water, and lastly, the beaten whites. Then take the grated rind and juice (except 1 tablespoon) of 1 large orange, and stir in the batter. Bake in layers. Make frosting of whites 2 eggs, tablespoon orange juice, and 6 tablespoons sugar. Spread between layers and on top.

Orange Cake.

½ cup butter.
2 cups sugar.
3 cups flour.
1 cup milk.
2 eggs.
2 teaspoons baking powder.

Bake in 3 or 4 layers and put together with icing and thin slices of peeled orange. Cover the top with icing. Put a tablespoon of orange juice in the cake batter if you have an extra orange.

LEMON JELLY CAKE.

Miss Lizzie Callahan, Tangipahoa, La.

1½ cups sugar.
½ cup butter.

Beat to a cream. Then add

2½ cups flour.
½ cup milk.
2 teaspoons baking powder.
3 eggs well beaten.

Bake in sheets or jelly-tins. To make the jelly, take

1 cup sugar.
1 egg.
Grated yellow rind and juice 1 lemon.
1 teaspoon water.
1 teaspoon flour.

Place in a kettle of boiling water and let it thicken. When cool, spread between the cakes.

BANANA CAKE.

Miss Maria Berry, Mitchell, Ind.

1 cup butter.
2 cups sugar.
Whites of 8 eggs.
2 cups flour.
1 cup sweet milk.
2 teaspoons baking powder.

Bake in 5 layers. Spread very thin slices of banana between the layers, and serve the same day, if possible.

PINE-APPLE CAKE.

1 cup butter.
2 cups sugar.
3½ cups flour.
½ cup milk.
5 eggs.
1 teaspoon soda.
2 teaspoons cream of tartar.

Bake in jelly-tins; grate a pine-apple and half a cocoanut and put between the layers, after baking.

BLACKBERRY CAKE.

Mrs. Dolly Lee, Rectorville, Ky.

3 eggs.
1 cup sugar.
¾ cup butter.
1½ cups flour.
1 cup blackberry jam or preserves.
3 tablespoons sour cream.
1 teaspoon each soda, allspice, and cinnamon.
1 nutmeg.

Stir well, and bake in layers and put icing between.

CARAMEL LAYER CAKE.

3 cups sugar.
1½ cups butter.
1 cup milk.
4½ cups flour.
5 eggs.
1 small teaspoon soda.
2 teaspoons cream of tartar.

Bake in layers. Caramel for filling—

1½ cups brown sugar.
½ cup milk.
1 cup molasses.
1 teaspoon butter.
1 tablespoon flour.
2 tablespoons water.

Boil 5 minutes; add half a cake of grated chocolate. Boil until like custard. Add a pinch of soda, stir well, and remove from fire. When cold, flavor with vanilla, and spread between the layers of cake. Cover the top with the same, and set in sunny window to dry. The above will make 2 large cakes.

PRINCE OF WALES CAKE.

Mrs. S. C. Kelley, Mexico, Mo.

DARK PART.—

½ cup butter.
2 cups flour.
1 cup brown sugar.
½ cup sour milk.
1 cup raisins chopped.
½ teaspoon soda.
Yolks 4 eggs.
1 tablespoon molasses.
½ tablespoon ground cloves.
1 tablespoon ground cinnamon.
½ nutmeg. Bake in layers.

WHITE PART.—

1 cup corn starch.
1 cup butter.
1 cup white sugar.
½ cup sweet milk.
1 cup flour.
Whites 4 eggs.

If corn starch is not used put in 2 cups flour. Bake in layers. Put light and dark layers together alternately with icing between. Flavor with lemon.

PEACH CAKE.

Miss Ida M. Berry, Mitchell, Ind.

½ cup butter
2 cups sugar.
1 cup sweet milk.
3 cups flour after sifting.
Whites of 4 eggs.
2 scant teaspoons baking powder. Bake.

Put on the layers fresh peaches peeled and cut in thin slices and pour whipped cream over each layer. This cake should be eaten the day it is made. The layers should not be put together till just before serving.

APPLE JELLY CAKE.

½ cup butter.
1 cup sugar.
½ cup sweet milk.
2 cups flour.
2 eggs.
2 teaspoons baking powder.

For jelly, take

1 pint grated tart apple.
1 lemon, juice and grated rind.
1 cup sugar.
1 egg.

Mix together thoroughly, cook over hot water, let cool, and put between the layers. Dust the top with sugar.

DOLLY VARDEN CAKE.

DARK PART.—

½ cup butter.
⅔ cup milk.
2 cups flour.
1 cup sugar.
½ cup syrup.
Yolks 4 eggs.
2 teaspoons baking powder.
1 cup raisins, chopped.
½ cup currants.
1 teaspoon cloves.
1 teaspoon cinnamon.
½ nutmeg.

LIGHT PART.—

Whites 3 eggs.
1 cup milk.
1½ cups sugar.
½ cup butter.
2 cups flour.
2 teaspoons baking powder.
2 teaspoons vanilla.

Bake in square tins and put together in alternate layers with jelly between. Make a frosting of the remaining white of 1 egg and 1 cup pulverized sugar for the top.

VARIETY CAKE.

⅔ cup butter and
1 cup sugar worked to a cream; add
½ cup milk.
5 yolks of eggs, well beaten, and
1 teaspoon baking powder in 2 cups flour.

Divide, and flavor one-half with orange water and the other with vanilla and enough grated chocolate to color. Bake in 2 jelly-tins. Mix another cake batter as follows:

½ cup butter.
1½ cups sugar.
½ cup sweet milk.
Whites 5 eggs.
1 teaspoon baking powder in 2 cups flour.

Divide, and flavor one-half with rose-water and the other with lemon, and color with pulverized cochineal a bright red. Bake in two jelly-tins. When done, place the brown cake first, then white, then red, and last yellow, with jelly between, and frost the top with boiled icing. When cold and hard, ornament the top with a funnel of the frosting.

COOKIES AND JUMBLES.

CHRISTMAS. GERMAN. WATER. GINGER. MOLASSES.

It adds to cookies to sprinkle with sugar after rolling out. Then cut and bake. Cookies and small cakes require a quick oven.

CHRISTMAS COOKIES.

Mrs. W. F. Van Bergen, Oak Park, Illinois.

Four eggs and 1 pound sugar stirred together for one hour. Add ½ teaspoon pulverized hartshorn; then enough flour to make a stiff dough. Roll out and cut. Keep in a warm room all night. Then bake in a slow oven. Sprinkle the pans with anise seed before putting cookies in. Make as stiff as you can roll out. There is no butter used in them.

COOKIES.

Mrs. Monroe Heath, Chicago.

½ cup butter.
1½ cups light brown sugar.
½ cup sour cream.
1 egg.
½ cup sour milk.
1 teaspoon saleratus.
Nutmeg, or caraway seed if liked.

Mix soft with flour. Bake in a quick oven.

WATER COOKIES.

3 eggs.
2 cups sugar.
1 cup butter.
1 cup water.
½ teaspoon soda. Mix soft with flour; roll thin

LINCOLN COOKIES.

½ cup butter.
1 cup sugar.
½ cup buttermilk.
½ teaspoon soda ; nutmeg.
Flour to roll soft and thin.

GARFIELD COOKIES.

1 cup butter.
2 cups sugar.
⅓ cup sour milk.
2 eggs.
1 teaspoon soda.
½ nutmeg. Flour to roll soft and thin.

GERMAN COOKIES.

Mrs. J. Engel, Chicago.

1 pound flour.
2 teaspoons baking powder.
½ pound sugar.
3 eggs.
¼ pound butter.
Lemon and mace.

Roll, spread on a beaten egg with a brush, and sprinkle with cinnamon and sugar. Bake quickly.

COCOANUT COOKIES.

1 grated cocoanut.
1 cup butter.
2 cups sugar.
½ cup sweet milk.
2 teaspoons baking powder.

Flour to roll. Desiccated cocoanut may be used.

NUTMEG COOKIES.

¾ cup lard.
1 cup buttermilk.
2 cups light brown sugar.
1 teaspoon soda.
1 teaspoon cream tartar.
1 nutmeg.

Flour for stiff dough.

VANILLA COOKIES.

1 cup butter.
2 cups sugar.
½ sweet cup milk.
3½ cups flour.
3 eggs.
1 scant teaspoon soda.
2 scant teaspoons cream of tartar.
1½ teaspoons vanilla.

Cream the butter and sugar, add the eggs and milk. Mash the soda and cream of tartar very fine, and sift into the flour, and sift all together. Add the extract, mix soft, using more flour, if necessary, roll thin, and bake quickly.

LEMON COOKIES.

1 cup butter.
1½ cups sugar.
½ cup water less the juice of 1 lemon.
2 eggs.
2 teaspoons baking powder.
Grated rind of lemon.

Squeeze the lemon juice in a cup, and put in water to make the cup half full. Cream the butter and sugar, add the beaten eggs; mix well, add the water and other ingredients. Mix as soft as can be rolled, sprinkle with sugar, cut, and bake in quick oven.

HERMIT COOKIES.

Mrs. W. F. Van Bergen.

⅔ cup butter.
2 cups brown sugar.
1 cup raisins or currants.
¼ cup warm water.
2 eggs.
1 nutmeg.
1 teaspoon cloves.
1 teaspoon cinnamon.
1 teaspoon soda.

Flour to roll.

CREAM COOKIES.

Mrs. Fannie H. Bower, Parker, Dakota.

1 cup butter.
1 cup sour cream, as thick as can be taken from the top of a cream jar.
2 cups sugar.
2 eggs.
1 teaspoon soda.

Flour to roll soft and thin, sprinkle thickly with sugar and roll the rolling-pin over once lightly. Cut, and bake in a moderate oven.

SOFT CREAM COOKIES.

¾ cup sour cream.
1 cup granulated sugar.
1 egg.
¼ teaspoon soda; pinch of salt.

Mix very stiff with flour.

MEASURE COOKIES.

Mrs. James Halstead, Jerseyville, Ill.

1 egg, broken into a cup. Put into the cup butter the size of an egg. Fill the cup with sugar.

1 tablespoon thick sour milk.

To every 3 measures like the above put 1 teaspoon soda. Flour to roll out. Flavor with lemon or nutmeg.

DELICATE COOKIES.

Mrs. M. M. Hale.

- 1 cup butter.
- 2 cups sugar.
- ½ teaspoon soda.
- Whites of 6 eggs.

Flour to roll as soft as can be handled.

GRAHAM COOKIES.

- 1 cup thick sour cream.
- 2 cups sugar.
- ½ teaspoon soda.

Mix with Graham flour to roll out. Bake in an oven not as hot as for white flour cookies, as it takes longer to bake them.

OATMEAL COOKIES.

- 1 cup lard.
- 1 cup brown sugar.
- 1 cup molasses.
- 2 cups fine oatmeal.
- 1 teaspoon soda, dissolved in
- ⅔ cup boiling water.
- 1 teaspoon salt.
- 1 tablespoon ginger.
- White flour for stiff batter.

Drop in little pats in a greased dripping-pan.

MOLASSES COOKIES.

Mrs. E. B. Baldwin.

- 1 cup butter.
- 2 cups molasses.
- 1 teaspoon cloves.
- 1 tablespoon ginger.
- Flour to make a stiff batter.

Mold with the hand into small cakes, and bake in a steady rather than quick oven, as they are apt to burn.

Molasses Cookies.

Mrs. W. F. Van Bergen, Oak Park, Ill.

- 1 pint molasses.
- 1 coffee cup butter and lard.

Put on stove and boil 2 minutes. When nearly cold, add

3 tablespoons boiling water and 1 tablespoon soda. Stir until it foams. Add salt to taste and 1 tablespoon ginger. Flour to roll.

GINGER COOKIES.

Miss Kittie Bradford, Sidney Plains, N. Y.

1 cup butter (or half drippings will answer).
1 cup sugar.
1 cup molasses.
1 egg.
1 tablespoon soda.
1 tablespoon ginger.

Mix not very stiff. Sprinkle with sugar before baking. (These cookies took the premium at a State Fair.)

Ginger Cookies.

Mrs. Julia B. De Lon, Chicago.

1 cup sugar.
1 cup molasses.
1 cup butter.
1 cup boiling water.
1 tablespoon ginger.
1 tablespoon soda.

Mix not very stiff with flour.

Ginger Cookies.

Mrs. William Morrison, Spencer, Iowa.

1 cup shortening.
1 cup molasses.
1 cup sugar.
3 teaspoons soda.
3 teaspoons ginger.

Sour milk to dissolve soda in. Flour to roll.

GINGER SNAPS.

Mrs. J. P. Howlett, Niles, Mich.

1 cup New Orleans molasses.
1 cup brown sugar.
1 cup butter or lard. Boil 20 minutes ; then add
1 teaspoon soda.
1 well beaten egg.
1 tablespoon ginger.
Flour to make it very sliff.

After it is well kneaded, cut off a small piece to roll out, and put the balance where it will keep warm until needed. It should be so stiff that it will be necessary to keep it quite warm in order to roll out smoothly.

Ginger Snaps.

Mrs. D. W. Rice, Kenosha, Wis.

1 cup molasses.
½ cup shortening.
1 teaspoon ginger.
1 teaspoon soda.
Flour to roll thin. Bake quickly.

JUMBLES.

Mrs. John N. Owens, Lewisburg, Ky.

⅔ cup lard.
3 cups sugar.
½ cup sour cream.
Yolks 7 eggs.
½ teaspoon cream of tartar.
1 teaspoon soda.
½ nutmeg.

Mix soft and roll out. Cut in small cakes. Will keep well and improve with age.

1—2—3—4 JUMBLES.

Lottie Berry, Maysville, Ky.

1 cup butter.
2 cups sugar.
3 cups flour.
4 eggs.

Beat butter and sugar to a cream, add the well beaten eggs, and then the flour, and beat all together until white and creamy. Drop from a spoon on a greased pan, about 2 inches apart, and bake in a hot oven.

OLD-FASHIONED JUMBLES.

Mrs. Augustine Owens.

9 eggs.
3 cups sugar.
1½ cups butter.

Flour to roll. Cut in small cakes and bake quick.

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DOUGHNUTS.

FRIED CAKES. CRULLERS. RISSOLES. WONDERS. PUFFS.

Doughnuts, fried cakes, and crullers are almost synonymous terms. They are cooked in hot fat. If beef suet is used instead of lard the cakes are more digestible.

Nice clean leaves of beef fat may be procured from the butcher. Cut into inch pieces and put a pint of water to a large pot full. After it commences to melt stir frequently to keep from burning. It will render out in one forenoon. Strain through a coarse cloth into jars. Drippings if clarified may be used also for frying doughnuts.

If the fat is at the right heat it will have stopped bubbling. Test it with a bit of the dough. If of the right temperature the dough will rise to the top very shortly and the underside will brown very quickly.

Put in only enough to cover the surface of the fat without crowding. Watch closely, turn, and cook evenly on both sides. When done skim out, drain and put in a colander. When the batch is finished put a few slices of raw potatoes into the fat and boil up to clarify it. When it settles drain the top for future use and put the sediment in the soap grease.

DOUGHNUTS.

1 cup sugar.
1 cup cream.
1 cup sour milk.
1 egg.
1 teaspoon soda ; nutmeg.
Flour to roll.

Doughnuts.

Mrs. M. M. Curtis, Seattle, Washington Ty.

1 egg.
1½ cups sugar.
3 cups water or sweet milk.
3 teaspoon baking powder sifted into 2 quarts flour twice. Mix soft, not rolled even. but handled lightly.

Doughnuts.

Mrs. Dr. B. M. Baker, Chicago.

⅓ cup butter.
2 cups sugar.
2 cups sweet milk.
3 eggs.
Pinch of salt ; nutmeg.

1 heaping teaspoon of baking powder to every pint of flour used to make them stiff enough to roll out. This will make 100 cakes.

AMALGAMATION DOUGHNUTS.

1 cup yellow corn-meal.
2 cups flour.
3 teaspoons baking powder.
1 teaspoon salt.
1 teaspoon nutmeg.

1 cup sugar, and enough milk to roll well. Then fry in hot lard.

LAZY DOUGHNUTS.

½ cup sugar.
2 eggs.
1 cup sour milk.
2 tablespoons melted lard.
½ teaspoon soda.

Stir as stiff as possible, with flour. Drop from a teaspoon in hot lard, and fry brown. Dip spoon in lard after each time, and they will not stick to the spoon.

RAISED DOUGHNUTS.

Set sponge for them in the middle of the afternoon. Fry the next forenoon. For the sponge take 1 quart of water, 1 cake of yeast, and flour for thick batter. Let rise till very light (about 5 hours). Add 1 coffee cup lard, 2 cups white sugar, 3 large mashed potatoes, or 2 eggs (the potatoes are nicer) and a small nutmeg. Let rise again, until very light. Either roll it and cut, or break off bits for frying. Lay enough for one frying on a floured plate and set in the oven to warm. When they are put in to fry, set some more in the oven. This improves fried cakes very much. It takes longer to cook raised doughnuts than those made with baking powder.

FRIED CAKES WITHOUT SHORTENING.

Mrs. O. Blackman, Chicago.

2 eggs.
1 cup sugar, beaten thoroughly together; add
1 cup sweet milk, and a little more than
1 quart flour.
3 teaspoons baking powder.

Mix as soft as can be rolled.

FRIED CAKES.

Mrs. A. C. Galloway, Marseilles, Ill.

2 cups buttermilk.
1 cup sour cream.
1 cup sugar.
1 egg.
1 teaspoon soda; pinch of salt.

Flour to roll. Fry in hot lard.

ANDOVER WONDERS.

3 eggs.
1½ cups sugar.
1½ cups milk.
1 tablespoon lard or butter.
1 teaspoon soda.
2 teaspoons cream of tartar.
Spice to taste.

Cut in rounds, boil in hot lard, like doughnuts.

SPANISH RUFFS.

Put into a saucepan a teacup of water, a tablespoon of powdered sugar, ½ teaspoon salt, and 2 tablespoons butter. While boiling, add sufficient flour for it to leave the saucepan; stir in, one by one, the yolks of 4 eggs. Drop a tea spoon at a time into boiling lard, and fry a light brown.

RISSOLES.

Roll out nice pie-paste, and put bits of jelly or preserves in a row along the edge, about two inches apart. Then turn the whole row over on to the layer of paste and cut down through the two layers with a cake or biscuit-cutter, inclosing the bit of preserves in the cutting. Either fry in hot fat or bake in the oven. Stick the edges together with a little water.

FRENCH PUFFS.

1 pint sweet milk.
6 tablespoons flour.
4 eggs.
Pinch of salt.

Scald the milk and pour over the flour, beat until smooth, whisk the eggs to a froth, and add to the flour and milk when sufficiently cool. Have ready a kettle of boiling lard, and drop one teaspoon of the batter at a time into the lard, and fry a light brown; sift white sugar over them, or eat with syrup.

VARIETIES.

2 eggs, beaten separately.
1 teaspoon salt.
Flour to roll thin as a wafer.

Cut in strips an inch wide and four long, and wind around the finger; slip off and fry in hot lard.

VANITIES.

Beat 2 eggs very light, add teaspoon of salt and flour to roll. Take a piece of dough as large as a hickory-nut, roll as thin as paper and fry in hot lard. They will be done in a few seconds.

CRULLERS.

1 heaping tablespoon butter.
2 cups sugar.
1 cup milk.
4 eggs; pinch of salt.
½ nutmeg.
3 teaspoons baking powder sifted with
6 cups flour.

Mix well together. Add more flour, if needed. Roll very thin. Cut in cakes 3 inches square; then make slits in each cake nearly the whole width, like a comb with the teeth half an inch wide. Fry in hot lard. The success in these lies very greatly in the cutting out.

MOTHER'S LOVE-KNOTS.

Mrs. Franc B. Wilkie, Chicago.

1 egg.
1 tablespoon sugar.
1 tablespoon butter.
1 tablespoon milk.
Pinch of salt; pinch of nutmeg.
Flour to knead very hard.

Roll out; then cut like a pipe-stem, tie in 2 or 3 knots, and fry in hot lard. Sprinkle with pulverized sugar while hot.

NUN'S SIGHS.

Mrs. Z. B. G., Boston, Mass.

Warm a lump of butter the size of a walnut, a lump of sugar, a little lemon peel and a pinch of salt in a tumbler full of water. Set in a saucepan of water on the stove, stir in flour until it becomes a thick paste, and continue stirring until cooked. Leave in the sauce pan until cold. Then stir in 1 egg at a time until thin enough to drop out of a spoon. Take a dessert spoon and drop lumps of the paste about the size of walnuts into not quite boiling lard. Take out when risen to four times their original size and of a golden color. Dust with sugar. Good hot or cold.

GINGER CAKES.

HARD AND SOFT GINGERBREAD. SPICE GINGERBREAD. MOLASSES CAKE. GEMS. DROPS. JUMBLES.

Use only a moderately-heated oven for ginger cakes.

Molasses cakes brown very quickly and will not bear a quick heat. Use New Orleans molasses if possible to get it.

BAKER'S HARD GINGERBREAD.

1½ cups sugar.
½ cup melted lard.
1 cup water.
1 tablespoon vinegar.
1 even teaspoon soda. Pinch of salt.
2 teaspoons cinnamon.
½ nutmeg.
Ginger to suit the taste.

Mix soft as can be rolled. Put into a dripping-pan and mark off with a knife. Bake in a moderate oven.

TRAINING-DAY GINGERBREAD.

4 quarts sifted flour.
1 quart molasses.
1 scant tablespoon soda dissolved in a little water.
1 tablespoon good ginger.
1 pound butter.
1 tablespoon vinegar.
½ cup boiling water.

Make as soft as pou can roll out, cut in cards, and bake in a rather quick oven.

GINGERBREAD.

1 cup molasses.
1 cup sour milk.
2 eggs.
4 teaspoons soda.
2 teaspoons cream of tartar.
1 cup brown sugar.
½ cup butter.
1 tablespoon ginger.

Mix stiff enough to roll out. Bake in a large dripping-pan and mark off.

SOFT GINGERBREAD WITH WATER.

Miss Nellie Roe, Mantorville, Minn.

1 cup molasses, sorghum if you have it.
2 tablespoons butter or drippings.

Stir in just as much flour as the mixture will bear. Put a tablespoon of soda in a cup, fill cup with boiling water, turn it on the batter and stir it in. Add a pinch of salt and a teaspoon of ginger. Bake in a long pie-tin.

SOFT GINGERBREAD WITH SOUR MILK.

Mrs. C. Butterfield.

1 cup butter.
1 cup molasses.
1 cup sour milk.
1 cup sugar.
2½ cups flour.
4 eggs.
1 teaspoon cinnamon.
1 teaspoon ginger.
2 teaspoons soda. Bake in a deep pan.

SPICE GINGERBREAD.

Lou K. Brown, Sigourney, Iowa.

½ cup butter.
3 cups flour.
½ cup lard.
1 cup sour milk.
1 teaspoon soda, (or water and baking powder).
1 cup molasses.
1 cup sugar.
1 teaspoon cinnamon.
1 teaspoon allspice.
1 teaspoon cloves.
1 nutmeg.
2 teaspoons ginger.
1 teaspoon pounded mace.

Bake in a dripping-pan. Improves with age.

SOFT GINGER CAKE.

Mrs. O. Blackman.

1 egg.
1 tablespoon butter.
1 cup molasses.
½ cup warm water.
1 teaspoon ginger.
1 teaspoon soda; pinch of salt.
2½ cups sifted flour.

SOFT MOLASSES CAKE.

1 tablespoon butter.
1 cup molasses.
½ cup warm water.
2½ cups sifted flour.
1 egg.
½ teaspoon soda.
1 teaspoon ginger.
Pinch of salt.
Bake in a deep tin.

MOLASSES SPONGE.

3 eggs.
1 cup molasses.
1½ cups flour.
1 teaspoon soda.
1 teaspoon ginger.
1 teaspoon cloves.

Bake in a deep tin. This would make very nice patty-pans or small cakes.

GINGER CAKE WITHOUT BUTTER OR EGGS.

Mrs. H. H. Harvey.

1 cup molasses.
1 teaspoon soda in
2 cups boiling water.
1 large spoon lard.
1 teaspoon ginger.
3 cups flour.

Bake in a large tin. Is good for dessert, with sauce.

GINGER DROPS.

Mrs. Fidelia Evett, Chicago.

½ cup sugar.
1 cup molasses.
½ tablespoon ginger.
5 tablespoons melted butter.
1 teaspoon soda in
½ cup boiling water.

Stir rather thick with flour. Bake in a dripping-pan and eat warm. Bake in muffin-pans, if preferred.

GINGERBREAD GEMS.

1 cup brown sugar.
1 cup molasses.
1 cup sour milk.
⅔ cup butter.
2 eggs.
3½ cups flour.
1 teaspoon ginger.
½ teaspoon cloves.
1 teaspoon cinnamon.
1 small teaspoon soda.

Bake in gem-irons.

GINGER JUMBLES.

1 cup butter.
1 cup brown sugar.
2 cups molasses.
4½ cups flour.
2 eggs.
1 teaspoon soda.
1 tablespoon ginger.

Drop on buttered tins.

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MISCELLANEOUS CAKES.

In our miscellaneous subdivision we put "Cheese," "Cheese-cakes," and "Welsh Rare-bit," with other odd and hard-to-classify dishes. It is a difficult matter to enter such dishes under any distinctive head.

SPONGE DROP CAKES.

3 eggs.
1½ cups sugar.
2 cups flour.
½ cup cold water.
1 teaspoon cream of tartar and
½ teaspoon soda (or 2 teaspoons baking powder).
1 teaspoon lemon extract.

Bake in muffin-pans or cups in a quick oven.

SPONGE PATTY-PANS.

1 cup light brown sugar
1½ cups flour.
2 tablespoons sweet milk.
3 tablespoons melted butter.
3 eggs, beaten separately.
1 teaspoon vanilla.
1½ teaspoons baking powder, in the flour.

Add the beaten whites last. Bake in patty-pans.

SPICE CAKES.

Mrs. O. Blackman, Chicago.

1 cup sugar.
1 cup molasses.
1 small teaspoon soda.
3 cups flour.
3 eggs. Pinch of salt.
⅔ cup butter.
1 cup sour milk.
½ teaspoon cinnamon.
1 teaspoon nutmeg.
½ teaspoon cloves.

Bake in patty-pans or muffin-rings. Sift soda in dry.

TEA CAKES.

Mrs. Julia B. DeLon.

½ cup butter.
1 cup sugar.
½ cup sour milk.
1½ cups flour.
½ teaspoon saleratus.
1 egg.
½ teaspoon flavoring.

Bake in muffin-tins. This will make 12 small cakes.

WARM TEA CAKES.

½ cup butter.
1 cup sugar.
½ cup sweet milk.
2 cups flour.
2 eggs ; nutmeg.
1 heaping teaspoon baking powder.

Stir quickly, and bake immediately in gem-pans

MOLASSES TEA CAKES.

Mrs. Julia B. DeLon.

1 cup shortening—heaping.
2 cups sugar.
1½ cups molasses.
1 cup boiling water.
4 cups flour.
1 heaping teaspoon saleratus.

Bake in gem-irons. The recipe will make 4 dozen small cakes. To vary it somewhat, bake half and then add to the remainder 1 teaspoon cinnamon, ½ teaspoon cloves and nutmeg, and a little ginger.

Molasses Tea Cakes.

½ cup water.
1 cup molasses.
1⅔ cups flour.
1 egg.
2 tablespoons lard.
1 teaspoon soda.
1 teaspoon ginger.
1 teaspoon cinnamon.

Bake in gem-irons.

RAGAMUFFINS.

Take biscuit-dough, roll out, spread with butter, sugar, and cinnamon; roll up like a jelly roll, cut from the end, and bake quickly.

COCOANUT COMFITS.

Whites of 6 eggs.
½ pound grated cocoanut.
1½ cups sugar.

Drop the size of hickory-nuts, separately, on buttered paper laid on tins, and bake in a moderately hot oven.

CHOCOLATE COMFITS.

Whites of 6 eggs.
½ pound of grated chocolate.
1½ cups sugar.
2 scant cups sifted flour.

Beat the whites stiff. Stir in the sugar, chocolate, and lastly the flour lightly. Drop from a spoon on a buttered dripping-pan, and bake in a moderate oven. This quantity of chocolate makes it very strongly flavored.

SEED CAKES.

1 cup butter.
2 cups sugar.
½ cup sourish cream.
2 whites of eggs.
½ teaspoon soda.

Stir like cake, then mix stiff with flour, and roll thin as pie-crust, with caraway seeds sprinkled in. Then roll with fluted roller, and cut in square cakes.

HERMIT CAKES.

Mrs. Nellie Roe, Kansas City, Mo.

1½ cups brown sugar.
½ cup butter.
1 cup currants.
½ teaspoon salt.
2 eggs.
1 teaspoon soda in
2 tablespoons milk.
1 teaspoon each of all kinds of spices.

Mix stiff with flour. Roll thin; cut in squares, like soda crackers.

FLORIDA SYRUP CAKE.

2 well beaten eggs.
2 cups syrup.
⅔ cup water and dissolve in it
1 teaspoon soda.
1 tablespoon butter.
3 cups sifted flour.

Bake 35 minutes in moderate oven in dripping-pan 9 by 12 inches.

WIDOW'S CAKE.

3 cups Indian meal.
3 cups wheat flour.
1 pint buttermilk.
4 tablespoons molasses.
2 teaspoons saleratus.

To be eaten hot, with butter, for tea or breakfast.

GERMAN COFFEE CAKE.

Mrs. J. Engel, Chicago.

Take ½ cake of compressed yeast (or teacup of home-made), put it in a pint of warm milk. Stir this in the middle of a pan of flour. When light, add ½ pound of butter, ½ pound sugar, some raisins, lemon, nutmeg, cinnamon, and flour. Put in dripping-pans like gingerbread, or a short-cake. Let it rise, for baking. Then, with a cake-brush, rub over the top a beaten egg, and sprinkle on some sugar and cinnamon. Bake.

GERMAN APPLE CAKE.

Take tender, pleasant, tart apples, peel, quarter, and cut in two, and spread in a nice even layer over the top of the German coffee cake. Sprinkle freely with sugar and bake carefully.

WARM CREAM CAKE.

Mrs. Dr. C. H. Evans, Chicago.

1 cup sour cream.
1 small cup butter.
2 eggs.
½ teaspoon soda; same of ginger.
Flour like ordinary cake.

Eat hot with butter.

CREAM PUFFS.

Melt ½ cup of butter in 1 cup of hot water, and, while boiling, beat in 1 cup of flour. Then remove from stove, and, when cool, stir in 3 eggs, one at a time, without beating. Drop by small spoonsful on tins quickly, about 2 inches apart, and bake about 25 minutes in a moderate oven. For the cream, ½ pint of milk, 1 egg, 3 tablespoons of sugar, 2 large tablespoons of flour. Boil and flavor with lemon. When puffs are done, open the side with a sharp knife and fill with the cream.

FLORENTINES.

Roll rich paste to the thickness of the eighth of an inch, and lay it on a thin baking-tin. Spread over it a layer of green gage or any other preserve or jam, and bake it in a moderate oven. Take it out, and when partially cool, having whipped some whites of eggs with sugar, put the whip over the preserve, and strew some minced almonds all over the surface, finishing with sifted sugar. Put it once more into the oven until the whip is quite stiff. The florentines should be of a pale color, and a few minutes after the paste is finally removed from the oven it should be cut into diamonds and served up.

PYRAMID PASTE.

Make a rich pie-paste and cut three or four sizes, fitting one upon another. Cut a bit from each except the bottom. Bake on a buttered paper laid on tins. Then place one above another with a different kind of preserve or jam in each. On top place green gages, currants, grapes, or other fruit.

WHISTLES.

½ cup butter.
1 cup sugar.
6 eggs.

Beat butter and sugar to a cream; add the beaten eggs, and flour to make a stiff batter; drop little pats on a buttered paper, 3 inches apart; spread thin, bake in a pan 5 minutes, or until a light brown; lay on a sugared molding-board while warm, and roll on a stick; when cold, fill with jelly.

LADY FINGERS.

4 tablespoons sugar mixed with
4 yolks of egg. Add
4 tablespoons flour and
1 teaspoon lemon extract.

Beat whites to a stiff froth and stir in. Squeeze through a funnel of writing paper on to a greased paper in a dripping-pan, and bake in small cakes in a moderate oven. These are good for Charlotte Russe.

SEA FOAM.

Whites of 10 eggs, beaten to a stiff froth.
1½ cups sifted sugar.
1 cup sifted flour.
1 teaspoon cream of tartar.

Put into rings and bake quick.

THIN BREAD AND BUTTER.

Cut off the end crust from a loaf of bread. Butter the bread on the loaf, and cut off the slice very thin with a sharp knife. Butter the next slice on the loaf and cut it off thin as before, until the plate is full, one upon another evenly. Then cut down through the middle of the slices, serving each one with a half slice. Thin bread and butter is nice for an impromptu lunch, or a Sunday tea. It is an old English dish.

EDINBORO' CHEESE.

Take 2 tablespoons raspberry jelly, 2 tablespoons pounded loaf sugar, and the whites of 2 eggs; beat well together till it is perfectly mixed and forms a stiff paste; then turn it into a dish, and it is ready for use. This is most delicious, and is still further improved by mixing currant jelly with the raspberry. It can be made with any kind of jelly. Care should be taken to beat it well.

FONDU.

A FAMOUS CANADA RELISH.

2 tablespoons butter.
4 tablespoons bread crumbs.
½ pound cheese.
1 cup sweet milk.
3 eggs.

Cut the butter and cheese into small pieces and place them in a large bowl with the bread; on this pour the milk heated to scalding, after which add the yolks well beaten, and a pinch of salt; mix well together, cover, and place on the back of the range, stirring occasionally until all is dissolved, when add the whites beaten to a stiff froth; place in a buttered pie-plate, and bake in a quick oven for about 20 minutes; serve the moment it is taken from the oven. Many eat mustard on this.

WELSH RARE-BIT, OR RABBIT,

AS IT IS FAMILIARLY CALLED.

Cut a piece of bread ¾ of an inch thick. Remove the crust. Toast nicely on each side. Lay cheese over the toast and set in the oven. When the cheese is sufficiently melted to penetrate the toasted bread, serve immediately.

SCALLOPED CHEESE.

Soak 1 cup of dry crumbs of bread in new or fresh milk. Beat into this 3 well beaten eggs. Add 1 tablespoon of melted butter and ½ pound of grated cheese. Sprinkle the top with sifted bread crumbs and bake in the oven a delicate brown. A delicious relish to eat with thin bread and butter.

BUTTERMILK CHEESE.

Scald the buttermilk, then set it over the fire to boil, skim off, and put it in a vessel to drain. Add salt, and it is done.

DUTCH CHEESE.

Set a pan of thick milk on the stove and heat very slowly. When it comes to a scald take off, as boiling toughens the curd. Pour it into a clean cloth and let it drip till the whey is out. Mix with it salt, pepper, cream, or butter. It may be made into small balls and served whole, or in a large cake and sliced, or let remain soft and serve with a spoon.

QUAJADA.

Mrs. Glynn, Boston, Mass.

Make a large pan of curds and whey of sour milk. Cut a piece of rennet the size of a dinner-plate, put it in a stone crock, pour over it all the whey, and add a large handful of salt. Set it behind the stove all night. Next morning pour this whey slowly through a sieve into 4 or 5 quarts of sweet milk. Leave it until it thickens. Then with hands open, gently press the curd down without breaking until it separates from the water. Take a napkin and gently place the curd in it, double it squarely, and tie lightly in a cross tie. Hang this to drain all night. It will be fit for use the next day, and is to be served in sauce dishes, and is nice to eat with preserved fruit.

CHEESE CAKES FROM CURD.

Put a spoonful of rennet in a quart of new milk. Keep near the fire. When the curd forms, drain off the whey through a sieve. Rub into the curd 4 tablespoons powdered sugar, about ¼ pound of butter, 1 nutmeg grated, and the yolk of 1 egg. Beat together, then add a whole egg and beat again, and mix in ¼ pound of currants. Line patty-pans with rich paste, half fill with the mixture, and sprinkle over with sugar. Bake in a well-heated oven.

LEMON CHEESE CAKES.

Prepare mixture as for cheese cakes from curd. Leave out the currants and put in the grated rind and juice of a lemon instead. Bake in tart shells.

LEMON CHEESE CAKES WITHOUT CURD.

4 tablespoons warmed butter.
4 tablespoons powdered sugar.
Grated peel of 2 lemons, and juice of one.

Mix, and bake in tart shells.

ALMOND CHEESE CAKES.

One ounce of sweet almonds and 3 ounces of bitter almonds, blanched and reduced to a paste with 2 tablespoons loaf sugar. Mix with the whites of 2 eggs and the yolk of 1, and 2 tablespoons soft butter. Beat well, bake in tart shells. Put a few cut pieces of almonds on top.

Blanc-Mange, Creams, and Custards.

LIGHT, pleasant dishes for summer, and especially recommended as desserts to follow very heavy dinners. They are far more healthful than pastry—that is, if pastry can be regarded in any healthful light at all. The subdivisions of this chapter will be found quite exhaustive.

BLANC-MANGE.

ALMOND. CORN STARCH. FARINA. GELATINE. ISINGLASS.

Blanc-mange may be made of arrow-root, corn starch, farina, gelatine, Irish moss, isinglass, manioc, sago, and tapioca. These, incorporated with different fruits and fruit juices, give a pleasant variety of dishes of this description.

Blanc-mange should be made in a farina kettle or double boiler—which is one vessel fitting in a larger one. Both may be of tin, or the smaller one of block tin and the outer one of iron. The water is put into the outer one, so that all danger of scorching is obviated. Use a tin pail in a kettle of hot water, if you have no farina or custard kettle. Blanc-mange is served with cream and sugar, fruit juices, or cold sauce, or preserves of any kind.

ALMOND BLANC-MANGE.

Mrs. M. W. Miller.

One quart milk, 3 eggs, 5 tablespoons corn starch, a pinch of salt, sugar to sweeten a little. Let the milk come to a boil slowly. Blanch ½ pound almonds. Pound in a mortar with loaf sugar, putting into the mortar 2 or 3 almonds and a lump of sugar at a time. As soon as they are beaten as fine as possible, pour the paste into the milk, letting it warm gradually with the milk. Beat the yolks of the eggs with the corn starch, salt, and sugar, and stir into the scalding milk. Flavor with vanilla strongly. Just before taking from the fire, stir in the whites beaten to a stiff froth. Pour into a mold and let get cold. Take fruit syrup as a sauce, pouring over the whole.

ARROWROOT BLANC-MANGE.

Four tablespoons arrowroot, same of sugar, 4 eggs, 1 teaspoon vanilla. Beat all together. Boil a quart of milk and turn on to the mixture gradually, stirring constantly until it thickens. Turn into a mold.

CORN STARCH BLANC-MANGE.

Four tablespoons corn starch, same of sugar, 1 quart milk, pinch of salt. Heat the milk to boiling. Stir in the corn starch, made smooth with part of the milk, and the sugar. Cook 5 or 10 minutes. Remove and pour into molds.

FARINA BLANC-MANGE.

Heat 1 quart milk to boiling, add 4 tablespoons farina, a pinch of salt, and 2 tablespoons sugar, and stir while cooking for 15 minutes. Take off and pour into molds wet with cold water.

FRUIT BLANC-MANGE.

Use strawberries or raspberries, ⅔ juice and ⅓ water; boil this, strain and stir into it sufficient corn starch to thicken it. Put it in one large dish; when cool turn it over on a plate and stick long narrow slices of sweet almonds into it. This has a very pretty effect.

FARINA FRUIT BLANC-MANGE.

Use any kind of berries, currants, or cherries; stew in clear water to cover; skim, cook 5 minutes longer, strain; return the juice to the kettle, add sugar according to acidity of the fruit. When it comes to a boil stir in 4 tablespoons dry farina to each quart of juice. Stir constantly for 15 minutes. Then pour into molds.

GELATINE BLANC-MANGE.

Three pints cream. Boil with ½ cup sugar and 1½ ounces gelatine dissolved in warm water to cover it. Add to the cream; let come to a boil, flavor with 1 teaspoon lemon extract; stir well; pour into a mold.

IRISH MOSS BLANC-MANGE.

Put half a cup of Irish moss in a quart of sweet milk, after washing carefully. Let it set over a pan of hot water for fully 30 minutes. Then strain and mold.

ISINGLASS BLANC-MANGE.

Mrs. E. Judson.

One ounce isinglass soaked for an hour in enough of the milk to cover it. The remainder of one quart of milk heated smoking hot, but not boiling, in a farina kettle. To this add the soaked isinglass and stir constantly till it is dissolved. Add 1 tablespoon sugar, and when it is thoroughly dissolved, take off the fire, and allow it to cool. When cool, *not cold*, add 1 teaspoon of vanilla, or other flavoring. Then pour into molds and set in a cool place to harden. Eat with cream and sugar.

MANIOC BLANC-MANGE.

Three tablespoons manioc soaked in 4 cups sweet milk 1 hour; add ⅓ cup sugar, heat to scalding, and cook 10 minutes. Pour into a mold. Manioc sometimes called manioca and mandioc.

QUINCE BLANC-MANGE.

One ounce isinglass dissolved in 1 pint juice of quinces; add 8 tablespoons sugar; stir over the fire 25 or 30 minutes; skim; pour the jelly over ½ pint good cream, stirring till cool; pour into mold wet with cold water.

SAGO BLANC-MANGE.

Three-fourths cup sago soaked in 3 cups water 2 hours. Heat 3 cups milk to boiling. Stir in the soaked sago with ½ cup sugar and cook 15 minutes, stirring constantly. Mold in cups or a large mold.

TAPIOCA BLANC-MANGE.

One cup tapioca soaked all night in 3 cups water. In the morning heat 3 cups milk to boiling and pour in the soaked tapioca and let cook 15 minutes, stirring constantly. Add ½ cup sugar. Pour into a mold or cups wet with cold water.

BLANC-MANGE IN COLORS.

Make a plain corn-starch blanc-mange, and also a fruit blanc-mange. When cold pour into a mold, wet with cold water a layer of the white. As soon as this is firm pour in an equal quantity of the dark. Let this stiffen, and repeat until the mold is filled. Let stand in a cold place until thoroughly set. Turn out in a glass and serve with whipped cream, or cream and sugar.

SOUFFLE VANILLA.

Separate the whites and yolks of 4 eggs; mix 2 tablespoons powdered sugar, a pinch of salt, and a few drops of strong extract of vanilla with the yolks. Have the whites beaten a long time, even after they seem as light as possible. Heat and butter an earthen dish, and pour in two-thirds of the mixture. Put in a very hot oven, and, after a few minutes, open the oven door, and you will find that it has risen to a high pyramid. Break open the apex with a fork and pour the remainder of the uncooked portion into the opening. Work fast, and close the door as soon as possible. Leave the dish in a few minutes. Let it turn a golden brown, and try with a straw as you would cake. It will boil and bubble at the top, but this will not injure the looks or taste. Eat with sugar and lemon.

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CREAMS.

BAVARIAN. *DUCHESS.* *ORIENTAL.* *PRINCESS.*
SPANISH. *SYLLABUB.*

ANGEL CREAM.

One pint milk, ½ cup sugar, little salt, 3 even tablespoons corn starch. Cook the above over hot water, and, at the last, stir in the beaten whites of 2 eggs. Use the yolks for a boiled custard with not quite a pint of milk. Flavor. Set on ice.

APPLE CREAM.

Stew apples, leaving quarters whole. Skim them into a glass dish, and whip with egg-beater 1 cup cream and 1 cup sugar; pour over the apples. When cold, it makes a delicious dessert in warm weather.

BAVARIAN CREAM.

One quart milk or cream, 6 eggs, ½ box gelatine, 1 coffee-cup sugar, 3 teaspoons vanilla. Make syrup of the sugar by boiling it in water enough to dissolve it. Dissolve the gelatine in water just to cover it. Boil the milk. Stir in the gelatine while on the stove. Take it off. Stir in the beaten yolks of eggs, the syrup, flavoring, and the whites beaten to a froth. Turn into a mold. Eat cold.

CHOCOLATE CREAM.

Six cups milk, boiled with 2 tablespoons grated chocolate and 3 tablespoons white sugar. Add this slowly to the well-beaten yolks of 3 eggs flavored with 1 teaspoon vanilla. Mix well, put into cups—about 8—and place in a steamer to steam, or in a baking-pan of water in the oven, covering with another pan. They will cook in an hour. Eat cold.

COFFEE CREAM.

Six eggs, 2 cups sugar, 1 coffee-cup strong coffee. Beat the yolks of the eggs and the sugar together; add a little cold milk. Then add 1 quart boiling milk and the coffee, stirring the same way till it begins to thicken, but don't let it boil. Pour into a large glass dish, and add the whites of the eggs, beaten stiff, for a frosting.

CREAM CHARLOTTE.

Make a sponge cake in 3 layers from any plain recipe. Pour on each layer a boiled custard made of 1 quart milk, 3 eggs, 3 tablespoons sugar. Take ½ pint good cream, whip to a froth, sweeten and flavor and spread smoothly over the whole. Set on ice.

DUCHESS CREAM.

Miss Lutie Owens, North Fork, Ky.

One pint tapioca covered with water over night. Drain off in the morning and cover with hot water. Let simmer until it becomes clear, stirring all the time. Add juice of 2 lemons, ½ can chopped pine-apple, 2 cups sugar, and the beaten whites of 2 eggs. Let get cold and serve with cream.

FRUIT CREAM.

Take ½ ounce of isinglass, dissolved in a little water, then add 1 pint good cream, sweetened to the taste; boil it; when nearly cold, lay some apricot or raspberry jam on the bottom of a glass dish and pour it over.

GOOSEBERRY CREAM.

A pint of gooseberries put into a jar, cover and set in a vessel of boiling water. When tender, put through a sieve. Add a cup of white sugar and a pint of cream. Whisk quickly until it thickens. If you have no cream, use milk and 1 egg. Make it a couple of hours before it is wanted, and keep it in a cool place. Serve in a glass dish.

OAK PARK CREAM.

Put 1 pint water on ½ box gelatine. Add juice of 2 small lemons and 1 cup sugar. Strain when cool. Then slice 6 oranges thin, removing the seeds, and place on jelly, putting sugar over them as you slice them. Then whip ½ pint of cream, sweeten a little and flavor. Pour on top when cold.

ORANGE CREAM.

Take 6 oranges, grate the peel into 3 cups of hot water, and beat the juice and pulp with 4 eggs; sweeten the liquid, pass it through a strainer, then simmer all together until it becomes of the consistence of cream, and pour it into glasses.

Orange Cream.

Yolks 3 eggs, 1 pint cream, ½ pound powdered sugar, 1 orange, juice and grated rind. Mix thoroughly, heat, and stir till cold.

ORIENTAL CREAM.

Half a box of gelatine, dissolved in 1 pint water. Add the juice of 1 lemon and 1 cup sugar. When dissolved thoroughly, pour into a mold or large glass dish. Make a boiled custard of 1 quart milk, yolks of 4 eggs, and flavor with lemon. Let get cold and pour over the jelly. Beat the whites to a stiff froth; spread over all. Heat a shovel and hold over to brown slightly. To be eaten cold.

PEACH CREAM.

Take 2 quarts peaches, pare, cut in two, and sprinkle lightly with sugar. Set a quart of milk over hot water, after it has stood for 2 hours with 1 large spoon tapioca soaking in it. When it comes to a boil, add the yolks of 2 eggs, 2 spoons sugar, pinch of salt. Stir well, and when cooked pour over the peaches. Beat the 2 whites of eggs to a stiff froth with 2 tablespoons sugar. Spread over the top. Serve cold.

PRINCESS CREAM.

Mrs. Azuba McIlvain, Maysville, Ky.

Half package gelatine in 1 cup cold water, half an hour. Add 2 cups sugar and 3 cups boiling water. Let dissolve perfectly and set on ice to cool. When nearly congealed, put it in a preserve dish by spoonsful and peel and slice 3 large oranges and put in layers with the gelatine. It should be cold enough to hold the slices in place. This will serve eight persons.

PINE-APPLE CREAM.

Chop 1 can pine-apple; add cup sugar; cook till clear. Put in a dish 1 ounce gelatine that has been dissolved in ½ cup warm water; add 1 quart milk, let come to a boil, sweeten to taste, flavor with lemon; strain slowly over the pine-apple. Serve very cold.

RICE CREAM.

Half cup rice, 3 cups milk. Stew until soft. Then add 2 cups milk, yolks 3 eggs beaten with 4 tablespoons sugar. Let boil up and put in custard-dish. Make frosting of whites and add 4 tablespoons sugar; flavor and brown delicately.

SPANISH CREAM.

Put ½ box gelatine in 1 cup milk to soak. Put another cup of milk on the stove, and when hot stir in 5 tablespoons sugar, the soaked gelatine and the beaten yolks of 2 eggs. As soon as it becomes thick, take off and stir in the whites of the eggs beaten to a stiff froth and a teaspoon of vanilla. Put into a mold. Eat with cream and sugar.

STRAWBERRY CREAM.

One pint sweet cream, 1 pint ripe strawberries, hulled, ⅔ cup sugar, whites of 2 eggs. Mash the berries, put them through a sieve, add the sugar. Put the cream in whip-churn, if you have one, or into a pitcher holding a quart or more. Set the cream and the other ingredients in the refrigerator, or in a very cold place until they are thoroughly cold. Then set the pitcher into a basin of ice-cold water, and whip with an egg-beater until the froth begins to rise. Add the juice and continue whipping. Have the whites of eggs beaten to a stiff froth in a cold room. Add this, and whip until the froth ceases to rise. Serve immediately.

Strawberry Cream.

Mash the fruit gently; drain it on a sieve; when well drained (without being pressed) add sugar and cream to the juice, and if too thick, a little milk; whisk it in a bowl, and as the froth rises lay it on a sieve; when no more will rise, put the cream in a dish and lay the froth upon it.

TAPIOCA CREAM.

Soak 1 cup tapioca in two cups milk over night. In the morning add beaten yolks of 3 eggs and boil in 1 quart milk; add a little salt. When at boiling heat, sweeten and flavor. Then stir in the beaten whites of the eggs lightly. Eaten cold.

VANILLA CREAM.

Half box gelatine soaked in 1 quart milk 1 hour. Set on the fire, add the yolks of 3 eggs, beaten with 1 cup sugar. Heat to boiling, flavor with 1 teaspoon vanilla and turn into a mold.

VELVET CREAM.

One pint sweet cream, 1 ounce gelatine, 3 tablespoons sugar. Dissolve the gelatine in warm water. Whip the cream to a stiff froth. Pour the gelatine in, while whipping. Sugar and flavoring should be with the cream. Pour into a mold.

WHIPPED CREAM.

Take a pint of cream, 2 tablespoons sugar, flavor with ½ teaspoon lemon extract, and whip with an egg-whip. Stop for a minute, and remove the froth with a spoon to a sieve. Repeat, and stop again, to remove the froth, until all has set that can be raised. Set the sieve in a cool place until the whipped cream is wanted. Use it for Charlotte Russe, or Vienna coffee.

SYLLABUB.

Put 1 pint cream in a custard-kettle. Stir it one way gently until it thickens, and add, while stirring, 4 tablespoons powdered sugar, juice of 2 lemons, grated rind of 1 lemon, and the stiffly-beaten whites of 2 eggs. Serve in glasses, and leave some of the syllabub to whisk into froth for tops of glasses.

* * *

CUSTARDS.

BAKED. BOILED. FLOATING ISLAND. MERINGUES.
CHARLOTTE RUSSE.

When floating island or custard, through neglect or by accident, has been cooked too long and curdles, take a bowl full at a time and beat with patent egg-beater, and you will never know it had been curdled.

BAKED CUSTARD.

Three pints milk, 6 eggs, well beaten, pinch of salt, sugar and flavor to taste. Mix together and pour into cups, and set in a baking-pan of boiling water, to reach to the top of the custard, if possible. As soon as done, set cups in a pan of cold water. They will be firm and not watery. The custard may be baked in one large dish, if preferred.

[Custards are very nice set in a steamer and cooked in cups.—Ed.]

BOILED CUSTARD.

Miss Bertie Cooper, Rectorville, Ky.

One gallon sweet milk, 10 eggs. Beat separately. Add a small quantity of the whites to the yolks. Put the milk on to cook. When it comes to a scald, put the remainder of the whites on top, and cook slightly. Skim off, and stir into the milk, gradually, the yolks and 1½ cups sugar and 1 teaspoon vanilla. When cooked pour out quickly. When cool, put the whites on top.

CHOCOLATE CUSTARD.

One quart milk, 4 beaten eggs, 5 tablespoons grated chocolate, 1 cup sugar. Mix well, pour into custard-cups. Set in a pan of water and bake until done.

FLOATING ISLAND.

One quart sweet milk put over hot water to heat. Whites of 6 eggs beaten stiff and laid on the milk until cooked.

Remove to a platter. Beat the yolks with 3 tablespoons sugar. Pour hot milk over them, instead of putting the eggs into the milk, and there will be no danger of the milk curdling. Flavor to suit. Stir till cooked through. Turn into custard-dish. A silver spoon in the glass dish will prevent its breaking. Put the whites on top, and serve with a bit of jelly on each dish at table.

LEMON CUSTARD.

Mrs. Coulson, Ennis, Texas.

Squeeze 1 large lemon, grate the rind, add 2½ cups water. Rub 2 tablespoons corn starch smooth in part of the water. Beat 3 eggs. Mix all together, and cook in custard-kettle. Sweeten to suit the taste. Put in tumblers to cool. If preferred the whites may be beaten separately and added last.

SNOW CUSTARD.

Mrs. Lizzie A. Walter, Louisville, Ky.

Beat 8 eggs, leaving out the whites of 4. Add a quart of milk and 5 tablespoons sugar. Set the dish in a pan of hot water in the oven, and bake. Let cool. Beat the 4 whites to a stiff froth, add 1 cup pulverized sugar and a teaspoon lemon juice. Put over the top in heaps, but do not let them touch each other.

SWEET POTATO CUSTARD.

One pint finely-mashed sweet potatoes, 2 beaten eggs, 1 tablespoon butter, ¼ cup milk, ¼ cup syrup (more or less to suit the taste). Flavor with nutmeg. Beat all well together and bake in a deep pie-pan, with bottom crust.

CHARLOTTE RUSSE.

One pint cream whipped light, ½ ounce gelatine dissolved in 1 gill hot milk, 2 whites of eggs well beaten, 1 small cup pulverized sugar. Flavor with ½ teaspoon each of bitter almond and vanilla. Mix the cream, eggs and sugar, and let get quite cold before adding the gelatine and milk. Line the mold with slices of sponge cake, or lady fingers, and fill with the mixture. Set upon the ice to cool.

MISSISSIPPI CHARLOTTE RUSSE.

Mrs. J. R. Jackson, Centerville, Miss.

Put alternate layers of sponge cake slices and raisins in a glass custard-bowl. When nearly full pour over it a rich boiled custard with icing on top. Ornament with jelly.

HEN'S NEST.

Author's Recipe.

Use plain blanc mange recipe on corn starch package. Take half a dozen or a dozen egg shells and fill with the blanc mange while warm. When cold, take out of the shells and place in a glass dish. Cut small strips of lemon peel and boil in a clear syrup till tender. Place them around the egg-forms, and make a boiled custard and pour over all. (Very pretty and very good.)

APPLE MERINGUE.

Stew tart cooking apples until smooth and soft. Sweeten as for the table. Then take the whites of eggs—3 or 4 to a quart of sauce—and beat to a stiff froth; add ½ cup sugar and beat again. Spread over the apples in the dish in which it is to be served, in little mounds heaped up. Serve cold, with cream.

CORN STARCH MERINGUE.

Two tablespoons corn starch, 3 tablespoons sugar, 3 cups milk, 2 eggs, and pinch of salt. Heat the milk to boiling, stir in the corn starch, dissolved in 3 tablespoons of water, add the beaten yolks of the eggs, sugar, and salt. Cook 3 to 5 minutes, pour into a pudding-dish, cover with a frosting made of the beaten whites and ½ cup sugar. Brown in the oven. Dot with jelly when serving.

APPLE ISLAND.

Mrs. Kate Toncray, Tollesboro, Ky.

Pare and stew 10 large apples. Put through a sieve, add 1 cup pulverized sugar and whites of 4 eggs beaten to a stiff froth. Mix well. Take 3 pints milk, and heat to boiling. Stir in the well-beaten yolks of 4 eggs and 1 cup sugar, and 1 teaspoon lemon. In 5 minutes pour the custard over the apples in a custard-bowl.

TRIFLE.

A pint of strawberries or any other fresh fruit in a glass dish. Sprinkle with sugar. Put a layer of macaroons over them. Pour over a custard made of one quart fresh milk, yolks of 8 eggs, ½ cup sugar, scalding hot. When cold, place the beaten whites with half a cup of sugar on top, or whipped cream may be used instead. Dots of currant jelly improve the looks of it.

THICKENED RICE.

Miss Bettie Hill, Maysville, Ky.

One cup rice boiled in water until soft. Add a pint of milk, little salt, 2 eggs, well beaten, ½ cup sugar, tablespoon of flour mixed with cold milk; flavoring. Boil up. Eat cold or warm. It does not require sauce, and is much nicer than one would think.

RICE HANDY-ANDY.

Take a cup of raw rice and a cup of raisins; put together in a bag, tie securely, leaving plenty of room to swell. Boil about 2 hours in water salted a little. To be sliced and eaten with cream and sugar. Or, put the rice and raisins into 4 cups water, and steam 1 hour, and serve with any sweet sauce.

RICE-BALLS GARNISHED WITH CRANBERRIES.

Boil rice and mold it in cups. Serve each person with 1 ball in a saucer, and pour over it 1 or 2 spoons of very sweet cranberry sauce.

SNOW-BALLS.

Mold simple boiled rice in tea-cups. When turned out, serve with cream and sugar, or boiled custard. A pretty effect is obtained by using red sugar-sand to sweeten the rice before molding. Call it "red rice."

ALMOND SNOW-BALLS.

Boil rice in a double boiler in water until soft. Then pour in milk, and mold in cups or balls. Then take blanched almonds, cut in halves, and stick around in the rice. Serve with cream sauce, or plain cream and sugar.

ARTIFICIAL HONEY.

Five pounds nice brown sugar, 3 cups water, 20 grains cream tartar, 5 drops essence peppermint, 1½ pounds honey. Dissolve the sugar in water slowly; skim. Dissolve cream of tartar in a little warm water, and add. Stir well; add the honey already heated to boiling. Add the essence, stir, let cool.

FRENCH HONEY.

One pound lump sugar, 4 whole eggs, and 2 yolks extra, juice of 4 lemons, grated rind of 2, 3 tablespoons butter. Stir altogether until thoroughly incorporated, and heat over a slow fire. Put into jars, cover with paper, and keep with canned fruit. Use for tarts and layer cakes.

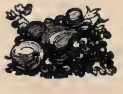
LEMON HONEY.

Take 6 well-beaten eggs, 3 lemons, grated rind, 1 pound white sugar, 2 ounces butter. Add juice of lemons, stir butter and sugar to a cream, then add all but the eggs, and simmer. When hot, turn in the eggs, stir quickly for five minutes and take from the fire, setting in a pan of cold water. Very nice for jelly cake and will keep months.

LEMON BUTTER.

Mrs. J. W. Smith.

Two pints white sugar, 1½ pints water, 3 eggs well-beaten, lump of butter size of a hickory-nut, 2 tablespoons corn starch, juice of 2 lemons, rind of 1. Cook in a dish set over boiling water. Stir often to keep it smooth. Use as sauce, filling for tarts, or as jelly for layer cake.



Ice Creams, Sherbets, and Water Ices.

ICE CREAMS.

DIRECTIONS FOR FREEZING. LEMON. VANILLA.
CHOCOLATE. COCOANUT. DELMONICO.

IN the absence of a regular freezer, a covered tin pail will answer very well. It should be set in a wooden pail enough larger than itself to allow plenty of room for the ice and salt. The inner vessel should be about the same depth as the outer. If it is much less, there is great danger of the salt water entering it as the ice dissolves and the vessel descends. Another reason, the mixture can be more easily stirred if the vessel rests on a solid foundation. To prepare the ice, put it in an old gunny-sack, and pound with a hatchet or mallet into lumps about the size of hickory-nuts. Have the freezer or pail set firmly in the center of the tub or bucket. Fasten the cover on very securely. Allow about 2 pounds of coarse salt to 6 pounds of ice. Put a 3-inch layer of ice at the bottom, then a thick layer of salt, until the tub is filled to the top of the freezer, with salt for top layer. Pack firmly. Turn the freezer or pail briskly for 5 minutes. Then brush the salt carefully from the cover; take it off. Stir the cream thoroughly from bottom and sides. Replace the cover. Turn again for 5 minutes. The accumulated water must be dipped out, if there is no hole in the bottom of the tub. Add more ice and salt as fast as needed. As the cream forms into consistence, scrape it from the sides and beat very hard, for on this depends the smoothness of the cream. Continue the turning until the cream is well set. If it is to be served from the freezer, pour off all the water, fill up with ice, putting a layer on top of the cover, spread a woolen blanket, or double a piece of carpet over, and set aside till wanted. If it is to be molded, fill the molds, pressing it in very firmly when the cream is well frozen. Pack the molds in ice and salt until wanted. Dip them in hot water for an instant, and turn out. Mold half or three-quarters of an hour before serving.

LEMON ICE CREAM.

Two gallons fresh milk, 4 pounds sugar, 6 eggs, well-beaten, 2 tablespoons lemon extract. Mix together and freeze.

Lemon Ice Cream.

One quart of cream, juice and grated rind of 1 lemon, 1 cup white sugar ; mix and freeze.

VANILLA ICE CREAM.

Two gallons fresh milk, 4 pounds sugar, 6 eggs, well beaten, 2 tablespoons vanilla. Mix together and freeze.

Vanilla Ice Cream.

One quart cream, ½ pound sugar (granulated), half a vanilla bean. Boil half the cream with the sugar and bean, then add the rest of the cream. Cool and strain. If extract of vanilla is used, do not boil it, but put in when ready to freeze. Make it strong with flavoring, as it loses strength by freezing.

CHOCOLATE ICE CREAM.

Two gallons fresh milk, 4 pounds sugar, 6 eggs, well beaten, 1 cup grated chocolate. Dissolve the chocolate in warm milk. Then mix together and freeze. Eggs may be dispensed with if cream is used instead of milk. Add 2 tablespoons vanilla, if liked.

Chocolate Ice Cream.

Allow 1 tablespoon of grated chocolate dissolved in warm milk and ⅔ cup nice brown sugar to every quart of cream. Put in when partly frozen.

COCOANUT ICE CREAM.

Take a good-sized cocoanut, pare and grate very fine. Mix with 1 cup sugar and 1 quart sweet cream. Freeze, and during the freezing process stir well from the bottom and sides.

FRUIT ICE CREAM.

To every pint of fruit-juice, allow a pint of sweet cream. The quantity of sugar will depend upon the acidity of the fruit used. Consult other recipes in this chapter for a guide. Apples, peaches, pears, pine-apples, quinces, etc., should be pared and grated. Small fruits, such as currants, raspberries, or strawberries, should be mashed and put through a sieve. After sweetening with powdered sugar, and stirring thoroughly, let it stand until the cream is whipped—2 or 3 minutes. Put together and then whip the mixture for 5 minutes. Put into the freezer, stirring it from the bottom and sides 2 or 3 times during the freezing process.

TEA ICE CREAM.

Scald a pint of milk with 4 tablespoons good tea. Take off, and in about 5 minutes strain into a pint of cold cream. Heat the mixture to scalding, and mix with it 4 well-beaten eggs and 2 cups sugar. Mix thoroughly, let it cool, and freeze.

COFFEE ICE CREAM.

Two quarts cream, 1 pint milk, 4 eggs, 2 tablespoons arrowroot, 2 cups strong liquid coffee, 4 cups white sugar. Mix the arrowroot in ½ cup cold milk, and add to the well-beaten eggs. Pour over this mixture a pint of milk, heated to boiling. Let cool and add the cream. Put into the freezer. Stir thoroughly. When partly frozen, add the coffee. Beat well, and freeze.

DELMONICO.

Mrs. S. C. Kelley, Mexico, Mo.

Dissolve 1 box of gelatine in a pint of warmed milk. Beat very light the yolks of 8 eggs; add 2 large cups sugar. After mixing the eggs and sugar thoroughly, add the warmed milk. Then put in ½ gallon of cream, stirring all the time to prevent the gelatine from congealing. Flavor with vanilla, pour into the freezer, and freeze quickly. It is best to dissolve the gelatine in enough boiling water to cover it before using the milk. The whites of eggs are not used.

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SHERBETS.

LEMON. *PINE-APPLE.* *STRAWBERRY.*

LEMON SHERBET.

Six lemons, 1½ pounds sugar, 1 pint good, fresh cream, whites of 6 eggs, 2 quarts water, boiling. Pour the water over the rinds of the lemons. Mix the sugar with the juice of the lemons. Add the water drained from the lemon peelings. Put into a freezer. When it begins to freeze, pour in the cream, beaten whites of eggs, stir well, and freeze.

PINE-APPLE SHERBET.

Miss Phebe Wood, Maysville, Ky.

For a gallon freezer, take 1 quart granulated sugar and 1 quart water. Boil to a thick syrup and pour it boiling hot over 1 can of grated—or finely-chopped—pine-apple. Add the juice and pulp of 4 lemons, and put into the freezer. Add the stiffly-beaten whites of 3 eggs, fill up with cold water, lacking a quart. That leaves room enough to freeze. Be sure and turn the freezer until it is filled.

STRAWBERRY SHERBET.

One quart strawberries, 3 pints water, 1 lemon—the juice only—1 tablespoon orange-flower water, ¾ pound white sugar. The strawberries should be fresh and ripe. Crush to a smooth paste, add the rest of the ingredients (except the sugar) and let it stand 3 hours. Strain over the sugar, squeezing the cloth hard, stir until the sugar is dissolved, strain again, and set in ice for 2 hours or more before you use it.

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WATER ICES.

CURRANT. *LEMON.* *ORANGE.* *RASPBERRY.*

CURRANT ICE.

Six cups water, 4½ cups sugar, boiled 20 minutes. Skim well, and add 2 cups currant-juice. Put into a freezer and when partly congealed add stiffly-beaten whites of 5 eggs, stir in, and finish.

LEMON ICE.

Two cups lemon-juice, 4 cups sugar, 4 cups water. Put into a freezer and when it begins to congeal add whites of 4 eggs beaten to a froth. If the water is poured over 3 or 4 of the lemon rinds and allowed to stand for an hour beforehand, it adds to the flavor. The rinds should then be removed.

Lemon Ice.

Make a rich lemonade. Strain into the freezer. Then add the beaten whites of 2 eggs to 1 quart. Freeze.

ORANGE ICE.

Steep the rinds of 6 oranges in 1 quart of water in one vessel, while you make a syrup of 2 cups of sugar boiled with ½ cup water for 15 minutes in another vessel. Skim the syrup, strain the water from the orange peel, put the syrup and water together, let cool, add the juice of the oranges, and freeze. The juice of a lemon added gives a more decided flavor. If the orange peel taste seems too strong, use only part of it, and clear water for the balance.

Orange Ice.

Eight oranges, 1 pound sugar, 1 lemon, 1 quart and a cup of water. Make a syrup of the sugar and water, skim it well, cool, add the juice of the oranges. Boil up the rinds and strain the water into the syrup, and add the juice and rind of a lemon same way. Freeze.

PINE-APPLE ICE.

Peel and pound a pine-apple and put through a sieve. Add the juice of 1 or 2 lemons with ½ cup of water and sugar to taste. Strain into the freezer.

RASPBERRY ICE.

Three quarts berry juice, 1 quart water, 2 pounds white sugar. Loaf sugar is best. Put into the freezer, and, as soon as it begins to congeal, stir in the whites of 6 eggs beaten to a stiff froth. Use more sugar if not sufficiently sweet, and finish freezing.

STRAWBERRY ICE.

Allow a pound of sugar to a quart of berries. Let stand an hour or two. Put through a strainer, add an equal quantity of water, and, when partly frozen, add the stiffly-beaten whites of 3 eggs to each quart of the mixture.

WATERMELON ICE.

Take a very ripe and very red melon. Save all the water and scrape the red pulp fine. Add water, being careful to have melon enough for a strong flavor. Use 1 pound of sugar to a gallon. Put into a freezer, and, as soon as it begins to freeze, add the well-beaten whites of 3 eggs to a gallon. Stir often and very thoroughly from the bottom while freezing. If liked sweeter, use more sugar. It will depend largely upon the ripeness and quality of the melon.

Family Beverages.

COFFEE. TEA. CHOCOLATE. COCOA.
SUMMER DRINKS.

A POPULAR mixture of coffee for boarding-houses is one-fourth Java, one-fourth chicory, and one-half Rio, mixed and ground together. Very good, too. The chief effect of chicory is to darken the color. The coffee we prefer in our family is equal parts of Old Government Java and Mocha, but a very delightful mixture is equal parts of Java, Mocha, and Rio. [But I have been informed by reputable dealers that there is scarcely any Mocha imported to this country now, so we probably get it only in name.—ED.]

BROWNING COFFEE.

Look the coffee berry over, picking out imperfect kernels and bits of grit. Wash and dry it and put only a pound or two into a dripping-pan for one browning. The oven should be hot, but not hot enough to scorch. A very few burnt grains ground up would spoil the flavor of the whole. Watch very carefully and stir thoroughly from the outer edges to the center, and *vice versa.* The color of browned coffee must not be yellow, but a very decided brown—not very dark, however. When partly cool, stir a beaten egg into it, touching every kernel, if possible. This will clarify the coffee when prepared for drinking. Some prefer the use of butter, in which case stir a small lump among the kernels while hot. Coffee may be browned in a spider on the stove as well as in the oven. A patent coffee-roaster is very convenient and quite a luxury for the kitchen. Do not grind coffee into a fine powder, but only to medium fineness. And do not grind in quantities only as needed. Keep closely-covered.

THE COFFEE-POT.

A very important factor in coffee-making is the coffee-pot. It must be kept clean—and to do this it must be emptied and washed thoroughly after every time of using. This applies to any coffee-pot in use, whether the common tin or the drippers. It is a good plan occasionally to put a teaspoon of common saleratus in the pot with half a pint or more of water and let it boil briskly for 15 or 20 minutes. The incrustation will be loosened and a thorough cleansing effected.

"TO BOIL OR NOT TO BOIL."

It is now generally conceded that coffee is better not to be boiled. A thorough steeping will draw out the strength as effectually as boiling. If allowed to boil, the tannic acid is extracted, and it becomes bitter and unhealthy. By combining with the milk, an indigestible substance is formed in the stomach. To keep the aroma in the coffee-pot, the spout should be stopped up, either with a cover to fit, or a cloth-stopper.

COFFEE—WITH BOILING WATER.

Put the required amount of coffe in the coffee-pot, and pour over it a cup of boiling water. Let steep about 5 minutes on the back of the stove; then fill up with boiling water. Let stand 5 or 10 minutes. Pour in ½ cup of cold water to settle it, unless an egg-shell is used. Half an egg-shell, crushed, to a quart of coffee will settle it nicely.

COFFEE—WITH EGG.

A tablespoon of ground coffee for one person, 3 tablespoons are sufficient for 4 persons. Take egg enough to moisten the coffee, put in a pinch of salt. Pour on a cup of cold water. Set on the hot stove. When it comes to a boil, fill with boiling water and set back where it cannot boil. If it is necessary to use cold water to settle coffee, take a little in a cup at a considerable height above the coffee-pot, and pour it in. A little salt is always good.

STEAMED COFFEE.

John McGovern, Chicago.

Have a tinner make an inside can something like a "plug hat," with a rim to fit any common, large coffee-pot. On the inside of the pot, a little below the top, set out 4 tin shoulders to catch the rim of the inside can as it is set down into the pot. The bottom of the inside can should almost touch the bottom of the pot. Put the required amount of coffee and water in this inside can. Then hang the can in about 3 inches of boiling water in the pot. It will cook in about 20 minutes, the same as oatmeal is cooked, and is done when the grounds sink.

DRIPPED COFFEE.

Mrs. M. W. Callahan, Tangipahoa, La.

Provide yourself with a dripper. It should be ⅔ the size of the coffee-pot, to drip well. Put the amount of ground coffee required in the bottom of the dripper. Be sure that the water is actually boiling, and do not pour on the water until you are ready to serve it. Scald the coffee-pot, and pour in the upper part of the dripper as many cups of water as you wish coffee, and an extra half cup. See that the dripper fits tightly, and has a tight cover. Never let the coffee boil, and do not let it stand and get cold. Stir sugar and cream well together in the cup, and pour in the coffee. Do not stir after the coffee is in the cup, as it makes it stale.

COFFEE FOR FESTIVALS.

Put the ground coffee into flannel bags, each holding half a pound, and sew up tightly. When the first coffee is wanted, put as much water in a wash-boiler as will be required; when it boils throw in a couple of the bags and steep long enough to extract the strength. Then take out. Add boiling water when necessary, and throw in another bag, letting it remain as before. In this way, by removing the old and adding the new, the beverage will be kept aromatic as well as strong, and the bitterness of long-boiled coffee prevented.

VIENNA COFFEE.

Make your coffee in your usual way. Put one quart of cream into an oatmeal cooker, or, if you have none, into a pitcher in a kettle of boiling water. Keep the water boiling. Beat the white of an egg to a froth, put with it 3 tablespoons cold milk, mix well and add to the cream after removing from the fire. Stir briskly for a minute and serve in the coffee cups with the coffee.

RYE COFFEE.

Wash and roast until the kernel is very brown. Grind it and steep as other coffee.

CREAM SUBSTITUTE.

Take fresh milk; put it in an oatmeal cooker, or in a pail set in a kettle of boiling water. Let cook a long time, stirring often until it becomes rich and creamy. The yolk of an egg beaten well, and a pint of the heated milk poured over it gives it a still richer consistence.

TEA.

“Except the water boiling be,
Filling the tea-pot spoils the tea.”

After scalding the tea-pot, put in a teaspoon of tea for one person, but of course a less proportion if for many persons. Pour less than a cup of actually boiling and freshly-boiled water on. Let steep on the back of the stove a short time, and fill up the required amount with boiling water. Japan tea is better for families whose meals are kept waiting. Its flavor is not injured by long standing as much as many other teas. If tea boils, the tannic acid is extracted and acts with very bad effects on the coats of the stomach. Black tea is generally regarded as wholesome. It should steep 10 or 15 minutes; green tea, about 3 minutes.

ICED TEA.

It is better to put the tea in cold water and set in the ice-box the morning of the day it is to be used for supper. The flavor is better than if steeped in hot water.

CHOCOLATE.

Scrape fine about one square of a cake, add it to an equal quantity of sugar; put these into a pint of boiling milk and water (half and half) and stir constantly for 2 or 3 minutes. Some prefer boiling 10 minutes.

EGG CHOCOLATE.

Allow about 1 egg to 2 cups. Prepare this chocolate as above, and the last thing pour it over the well-beaten yolks of the eggs, and at the same time have the whites beaten to a stiff froth and put a little on top of each cup (very hot) and serve.

BREAKFAST COCOA.

Put a teaspoon of the powder into a breakfast cup, add a tablespoon of boiling water and mix thoroughly. Then add equal parts of boiling water and boiled milk, and sweeten to taste. Let it boil a couple of minutes.

COCOA SHELLS.

Take about 2 ounces of the shells and pour 3 pints of boiling water over them. Boil rapidly half an hour. Serve like coffee.

A FREEZING MIXTURE.

Put 2 ounces refined niter in a stone bottle. Nearly fill the bottle with hot water (spring water if you can get it). Cork the bottle and let it down in a well or cistern. In 2 or 3 hours it will be frozen and the bottle must be broken. Leave room at the top for about a pint.

BOTTLED SODA-WATER.

One quart water, 2 pounds white sugar, 1 ounce tartaric acid, ½ ounce essence, 2 lemons, 2 eggs beaten, 1 tablespoon flour. Strain, bottle, and shake every day for a week. When you wish a glass of soda-water, take $\frac{1}{3}$ cream, $\frac{2}{3}$ water, and add $\frac{1}{2}$ teaspoon soda; stir, and drink immediately. You can use sassafras, winter-green, or any other essence you wish. Some prefer to flavor it to taste when preparing it to drink. Be sure to use bicarbonate of soda, and buy it of a druggist.

CREAM NECTAR.

Three pounds white sugar, 2 ounces tartaric acid, put into a quart of soft water over night. Then stir in the well-beaten whites of 3 eggs. Use any flavoring desired. Bottle, and keep in a cool place. Three tablespoons of it to 1 glass ice-water. Soda enough to make it effervesce. After one trial you can determine the amount of soda. The soda should be put into the water first.

CREAM SODA.

Mrs. Hattie A. Harris, Clinton, Iowa.

It is an effervescent drink, and much pleasanter, I think, than soda-water. Two ounces tartaric acid, 2 pounds white sugar, juice of 1 lemon, 3 pints water; boil together 5 minutes; when nearly cold, add, after beating together, the whites of 3 eggs, $\frac{1}{2}$ cup flour, and $\frac{1}{2}$ ounce of essence of winter-green. Some other essence may be used if preferred. After being well mixed, bottle and keep in a cool place. For a drink of this, take 2 tablespoons of the syrup to 1 tumbler of water, and add $\frac{1}{4}$ teaspoon soda. Drink quickly.

GINGER NECTAR.

Ten gallons water, 15 pounds loaf sugar, whites of 6 eggs well beaten and strained; mix all together, then boil and skim. Put in $\frac{1}{2}$ pound of ginger, boil 20 minutes. When cool, put in the juice and rind of 4 or 5 lemons, also 2 tablespoons of good yeast, stir well together, bottle and cork tight.

GINGER POP.

Water, $5\frac{1}{2}$ gallons; ginger root, bruised, $\frac{1}{4}$ pound; tartaric acid, ½ ounce; white sugar, 2½ pounds; whites of 3 eggs, well beaten; lemon oil, 1 teaspoon; yeast, 1 gill. Boil the root for 30 minutes in 1 gallon of the water, strain off and put the oil in while hot. Then let cool and mix all together. Make over night, and in the morning skim and bottle, keeping out sediment.

GRAPE CORDIAL.

Juice of 2 pounds grapes, 3 tablespoons sugar, and 1 cup cold water. Drink with ice.

HYDROMEL.

The proportion is 2¼ pounds honey to a gallon of warm water. When the honey is completely incorporated with the water, pour into a cask. When fermented and clear, bottle and cork tightly. A wholesome drink, if properly prepared.

HARVEST DRINK.

One cup vinegar, 1 tablespoon ginger, 3 tablespoons sugar, and 1 quart water.

IMPERIAL.

Two ounces cream of tartar, juice and rind of 2 lemons; put into a stone jar, pour over it 7 quarts boiling water, stir and cover closely; when cold, sweeten to taste, strain and bottle.

LEMONADE.

One large lemon will make four good glasses. Peel the lemon. Cut it in two. Put half at a time in the lemon-squeezer, squeeze gently into the pitcher, open the squeezer and turn the piece over, squeeze again, then drop the entire pulp into the pitcher. Stir in 4 tablespoons sugar and mix thoroughly with the juice and pulp. Add a quart of water and stir well together. If made for a company and it is desired to have it look very clear, remove carefully all of the pulp and seeds, after squeezing, and take a firm whole lemon with the peeling on and slice just as thin as possible into the lemonade.

POWDERED LEMONADE.

One pound white sugar, 1 ounce tartaric acid, ½ ounce essence of lemon. Mix and dry. One tablespoon in a glass of water makes a very good substitute for fresh lemonade.

PORTABLE LEMONADE,

Twelve lemons, squeeze the juice. Boil the pulp in a pint of water. Add this to the juice and to each pint add a pound of sugar. Boil 10 minutes. Seal up. Use 1 tablespoon to a glass of water.

LEMON SODA.

Ten gallons water, 6 peeled lemons sliced, ¼ pound ginger, ¼ pound cream of tartar, 3 grated nutmegs. Boil all together. When cool enough, add the beaten whites of 6 eggs and ½ pint yeast, and let it ferment 12 hours. Strain and bottle. It is better after standing a day or two.

LEMON SYRUP.

To each pint of lemon-juice allow 1½ pounds of sugar. Let boil together gently for 10 minutes; then seal up in bottles or jars.

MEAD.

Quarter pound tartaric acid, 3 pounds brown sugar, 3 quarts boiling water, 1 ounce sassafras essence, ½ ounce extract sarsaparilla.

MIXED SYRUPS.

Mix raspberries and cherries, currants and raspberries, and make syrups. Or add lemon-juice to pine-apple syrup, or to any other preferred. Or any fruit-juice may be mixed with any other juice or syrup.

MULLED CIDER.

One quart cider. Boil it and put in a handful of cloves. Beat 6 eggs in a vessel and add sugar to make very sweet. When beaten very light, pour the boiling cider over the eggs, and stir well and pour back and forth from one vessel to the other till it is all frothy. Serve warm in glasses.

ORGEAT.

Put a piece of stick cinnamon in a quart of milk. Boil, let cool, remove the cinnamon. Blanch and reduce to a paste 4 ounces sweet almonds. Mix with the milk, add ½ cup sugar (more or less according to taste), let boil 3 to 5 minutes. Strain through a fine strainer or sieve, and serve in glasses, either warm or cold.

ORANGE SYRUP.

Take fully ripe fruit, and thin skinned if you can get them. Squeeze juice through a sieve and add a pound of sugar to every pint. Boil slowly for 10 minutes. Skim carefully. Bottle when cold. Two or three spoons of this in a glass of ice water in summer is refreshing. It may also be used with melted butter for pudding-sauce.

PINE-APPLE SYRUP.

Pare and cut the pine-apples in pieces and add a quart of water to 3 pounds. Boil till very soft. Mash and strain. To a pint of this juice add a pound of sugar. Boil to a rich syrup, and cork tightly.

RASPBERRY NECTAR.

Pour over 2 quarts of ripe raspberries 1 quart vinegar. Let stand till the fruit ferments; strain, and to every pint of juice add ¾ pound of loaf sugar. Simmer 20 minutes. Bottle while hot.

CIDER—TO KEEP.

Take cider at the exact stage in which you wish it kept, heat it to boiling, skim very carefully, pour into bottles, jugs, or glass jars, and seal up hot.

SUGAR NECTAR.

Two pounds loaf sugar, 3 pints water, juice of ½ lemon, 2 ounces tartaric acid. Boil all 5 minutes. When nearly cool, add the whites of 3 eggs well beaten and ½ cup flour.

SYRUP OF VINEGAR.

Four quarts vinegar and 2 pounds sugar boiled until a clear syrup. Bottle it. One or 2 tablespoons to a glass of water is an agreeable beverage.

UNFERMENTED WINE.

Mash the grapes, press out the juice. Sweeten to suit the taste. Fill the bottles, set them on a thin board or foundation of some sort in a boiler, fill to the neck of the bottles with water, bring it to a boil and let it boil for 10 minutes. Then to make up the loss by settling and evaporation, use one bottle to fill the rest from, and cork up while hot.

Unfermented Wine.

Pick grapes from the stems. Weigh them. Put in a porcelain kettle with very little water (to keep from burning). Cook until stones and pulp separate. Press and strain through a thick cloth, return to the kettle and add 3 pounds sugar to every 10 pounds of grapes. Heat to simmering, bottle hot and seal.

REFRESHING DRINK.

A quart of unfermented wine, 2 quarts water, with ½ lemon, sugar, and cracked ice is a drink that has no headaches in it.

STRAWBERRY SYRUP.

Heat the berries until soft, then strain the juice. Allow a pound of sugar to each pint. Let come to a boil; skim, then boil gently 10 minutes, and seal up.

Fruits.

FRESH. CANNED. SAUCE. JELLY. PRESERVES.

FRESH FRUITS.

FRESH FRUITS, if thoroughly ripe, are more palatable and more healthful than if cooked. They should be looked over and sorted carefully. Reserve the finest for immediate table use, and put aside the bruised and imperfect to be cooked as soon as possible. Unless positive decay has set in, they may be stewed, and utilized in various ways.

STRAWBERRIES.

Do not wash unless absolutely necessary. If it is necessary, take a few at a time before hulling, put into a basin of water, and press down till they look clean; then the remainder, and then remove the hulls. Sprinkle with sugar just before serving. Serve with cream that has been on ice.

RASPBERRIES.

After looking over carefully (they are very apt to have small worms lurking in their midst), put into a preserve or berry-dish. Do not wash unless absolutely necessary. It is just as well to serve without sugar, as many persons like them with very little, or none at all. The cream and sugar may be passed at table.

BLACKBERRIES AND DEWBERRIES.

Serve the same as raspberries.

BANANAS.

A very delicate dish is made by pouring sweetened cream over sliced bananas; or they may be served whole.

COCOANUT.

Grate a cocoanut into a preserve-dish, and serve with cream or jelly, or both.

PEACHES.

Pare and cut in halves. Remove the pits. To preserve their freshness, prepare them just before serving. Sprinkle with powdered sugar. Ornament the edges of the dish with fresh peach-leaves, if they can be had. Serve in sauce-dishes, and pass the cream around in a pitcher.

PEARS.

Wipe very clean, and serve in a fruit-dish, either alone or with other fruit. The Bartlett is the best.

APPLES.

Fine, smoothed-skinned apples rubbed with a cloth till bright and glossy are ornamental to any fruit-dish, as well as a nice accompainment to a breakfast or dessert.

ORANGES.

Cut the peel in quarters from the stem half way downward. Turn it outward, leaving the white orange in a little cap, from which it is easily taken. A pile of oranges prepared in this way makes a very handsome center-piece.

LA COMPOSITE.

A layer of peeled and sliced oranges sprinkled with sugar. Alternate with a layer of thin slices of bananas sprinkled lightly with sugar. Set on ice.

AMBROSIA.

Peel and slice oranges and place in alternate layers with pine-apple also peeled and sliced. Sprinkle each layer with sugar and grated cocoanut. The pine-apple may be omitted.

GRAPES.

It is not necessary to dwell upon the beauty of grapes as a center-piece on a table, or their healthfulness and lusciousness. They can scarcely be served too often in their season. The Malaga, Delaware, and Concord are the favorites.

GRAPES FRESH FOR WINTER.

Pick off full clusters, removing every bruised one. Dip the end of the stem in sealing-wax, then wrap each bunch in tissue paper and pack in boxes in layers, with paper between. Close up the box and keep in a cool, dry room. and you are sure of success.

RAISINS.

The London layers are the finest brand for the table.

FROSTED FRUIT.

Take large ripe cherries, apricots, plums, or grapes ; if cherries, cut off half the stem ; have in one dish some whites of eggs, well beaten, and in another some powdered sugar ; take the fruit singly, and roll first in the egg and then in the sugar ; lay them on a sheet of white paper, in a sieve, and set it on top of the stove or near the fire until the icing hardens.

ICED CURRANTS.

Dip whole stems of currants into beaten whites of eggs. Sift white sugar over them. Set near the stove to harden.

MELONS.

Melons are appropriate breakfast dishes as a first course, although they may be used as desserts at dinner with equal propriety. Do not serve melons with fruits. They should be fresh when eaten. In selecting, notice the stem if still on. If it breaks easily and looks fresh, it is a good indication of the ripeness and freshness of the melon. But if it adheres with the firmness of a rock the melon is unripe. Cantaloupes, muskmelons, and nutmegs are very similar.

WATERMELON.

Keep on ice till wanted. Put on a large platter and serve in crosswise slices, leaving the rind on.

NUTMEG MELONS.

Cut in lengthwise sections from the stem down, being careful to avoid giving the seeds with the melon. Pepper, salt, and sugar are used singly or collectively by different persons.

ALMONDS.

The long Jordan almonds and the broad Valencia almonds are most valued in commerce. A nut-cracker should be placed in the dish, unless the nuts are cracked beforehand.

◆

CANNED FRUITS.

By the canning process, fruits are preserved by simply cooking them and sealing up immediately, boiling hot, in air-tight glass jars or tin cans. They will keep almost any length of time and retain their flavor in a remarkable degree.

In our chapter on Fruits, the terms can and jar are used interchangeably.

In very small families, it is a good plan to use pint jars. If the rubber rings become hard and inflexible, put them in water and ammonia—1 part of the former to 2 of the latter—and let stay half an hour. It will restore their elasticity.

Very small fruit is put up in bottles successfully. The corks should fit tightly and be sealed with sealing-wax.

The proportions for sealing-wax are 8 ounces rosin, 1 ounce beeswax, and less than an ounce (perhaps $\frac{3}{4}$ of an ounce) of beef tallow. Melt slowly and pour over corks or in the grooves of covers when well heated through, but not boiling hot. It must simply be melted sufficiently to be well mixed together.

When the top of a glass jar refuses to yield to all efforts at unscrewing, hold a hot cloth around it, and it will soon succumb. In opening a tin can of fruit, empty the contents immediately, even if it is not all to be used at the time. Fruit acids in tin are said to produce poisons when exposed to the air.

Tin should not be used for acid fruits. The acid corrodes it.

Boiling hot fruit or fruit juices may be poured into glass jars without danger of breakage, if the jar is set on a folded wet towel during the pouring. A silver spoon put into the jar while being filled will also insure it against breaking. Some persons use both means at the same time for still further safety.

The methods I give for canning small fruits are the simplest I ever saw, and the results are the nearest to fresh fruits I ever tasted. It is all fruit with no dilution whatever. Sugar may be omitted if desired, which will lessen the expense of canning considerably. One can of this fruit is equal to 3 that you buy, and the expense of canning in the city is about the same per can as the price at the stores.

STRAWBERRIES—TO CAN.

Mrs. F. McKercher, Chicago.

Look over carefully, and fill your cans, as many as will stand in your wash boiler. Put sugar enough in each can to sweeten for the table. Pack the jars full, and screw the covers on, but do not put on the rubber bands. Put cold water in the boiler, nearly to the top of the jars. It is safer to stand them on something in the boiler. Pieces of berry-boxes answer every purpose. Let the water boil 20 minutes. Then remove a couple of the jars. Take off the covers. The fruit will have settled down some. Fill one up from the other. Put on the rubber band and seal up. Then take another from the boiler, and fill it up from the same jar. If you fill 13 to start with, it will take about 3 of them to fill up the other 10 that have settled. After canned fruit stands all night, it is safer to use a little wrench to give an extra turn to the cover before putting away for good.

RASPBERRIES, ETC.—TO CAN.

To can raspberries, blackberries, gooseberries, huckleberries, plums, cherries, grapes, currants, or any small fruits, proceed exactly as with strawberries. I should also include peaches in this list.

ELDERBERRIES—TO CAN.

Put them into bottles and set into a boiler of water and proceed as in canning fruit, only the bottles may be filled up with boiling water; after settling, cork up and seal. These berries are nearly as good for winter pies as huckleberries.

PEACHES—TO CAN.

Dip a basket of peaches in a vessel of boiling water for a moment. Then dip in cold water. The peeling process is very simple after this, as it will slip off very easily. The fruit should be ripe and firm, to peel in this manner. Divide the peaches in halves, remove the pits, and place on a plate in a steamer over boiling water. The steamer may be half filled. Let steam until a straw will pierce them easily. In the meantime prepare a syrup by boiling sugar and water in the proportion of a quart of water to a pint of sugar. Let boil and skim. Fill the can with peaches. Pour the hot syrup over until the can will hold no more. Seal immediately. The next day give an extra turn to the cover with a wrench for that purpose.

PEARS—TO CAN.

Peel and cut in halves, or, if preferred, leave whole. Steam them as directed for peaches. It will take longer. When the syrup is ready, add the pears to it for a moment. Then dip them into cans and proceed exactly as with peaches.

PIE-PLANT—TO CAN.

Cut in inch pieces and stew with its own weight of sugar slowly, until tender. Add only water enough to dissolve sugar. Seal up. Can without sugar, if more convenient.

PINE-APPLE—TO CAN.

Mrs. M. Jones, Chicago.

Pare the pine-apples and cut into inch squares. Allow $\frac{3}{4}$ pound sugar to each pound of prepared fruit. Melt the sugar in just water enough to dissolve it. When it comes to a boil put in the fruit and cook till tender. Put immediately into cans and seal up hot.

APPLES—TO CAN.

Cut apples up and stew either with or without sugar. Seal up as other fruit.

TOMATOES—TO CAN.

Miss Genie Westgate, Uniondale, Pa.

Pour on boiling water to loosen the skin. Peel carefully. Put them whole into a saucepan or other vessel and let scald through thoroughly. Add a little water if necessary. Seal up either in glass or tin. If glass is used, wrap it in paper to exclude the light. If simply scalded, they can be served as fresh tomatoes, and taste almost as well. Tin is generally regarded in better favor than glass for tomatoes.

Tomatoes—To Can.

Peel and cut small. Put into a saucepan or preserving kettle without water. Let cook until done sufficiently for the table. Seal up hot. If glass is used, wrap in paper to keep it dark. Be sure and give the cover an extra turn the next day.

PUMPKIN—TO CAN.

Cut the pumpkin, remove the inside, leave the peel on and bake until done. It will peel out of the shell easily. Then mash it and fill the cans and seal up the same as fruit. It cannot be told from fresh pumpkin.

* * *

FRUIT SAUCE.

Earthern milk crocks unglazed are best adapted for stewing berries or any sauce, or for boiling jelly, rice, and other things, as tin or iron injures the delicate flavor and color of fruits, and porcelain kettles are expensive and scorch easily. I have used these earthen crocks for years with but one accident. Let water heat gradually several times in them on the back of the stove when new, to temper them. You will prefer them to anything else for cooking as above.

APPLE CROUTES.

Miss Juliet Corson.

Take slices of stale bread. Trim off the crusts and shape them prettily to suit the size of the apple. Spread with a little butter, and a sprinkling of sugar. On each slice lay half an apple peeled and cored, flat side down, a bit of butter, more sugar on the apples, spice, if liked. Bake in a slow oven and dust with powdered sugar before serving.

APPLES IN JELLY.

Peel, halve, and core 6 large apples, selecting those of the same size; make a syrup of 1 pound of granulated sugar and a pint of water; when it boils, drop in the apples with the rind and juice of a lemon. As soon as they are tender, care must be taken that they do not fall in pieces; take the halves out one by one, and arrange, concave side uppermost, in a glass dish. Drop a bit of currant jelly into each piece; boil down the syrup, and, when cool, pour around the apples. This makes a very nice preserve for tea.

BOILED APPLES.

Place fair, smooth apples in a saucepan with just enough water to cook them, and boil until tender, but not to break them. Put in sufficient sugar to sweeten well, and let cook until apples are thoroughly penetrated. Skim apples out, cook syrup longer, and pour over. Do not peel them.

BOILED APPLES—SPICED.

Take about 20 nice cooking apples, wipe them clean, and place them in a preserving-kettle, with water enough to about half cover them; then add 2 cups sugar, ½ cup vinegar, and a dessert-spoon of ground cinnamon. Cover closely, and let them simmer over a slow fire until soft.

DEW-DROP APPLES.

Pare and core, without splitting, some small-sized tart apples, and boil them very gently, with one lemon for every 6 apples, till a straw will pass through them. Make a syrup of ½ pound of white sugar for each pound of apples; put the apples, unbroken, and the lemons, sliced, into the syrup, and boil gently till the apples look clear; then take them up carefully, so as not to break them, and add an ounce, or more, of clarified isinglass to the syrup, and let it boil up; then lay a slice of lemon on each apple, and strain the syrup over them.

COMPOTE OF APPLES—BAKED.

Take a wide jar with a cover; put into it golden pippins, or any small apples of similar appearance, pared and cored. Cut very thin a small fresh rind of lemon for 2 quarts of apples and strew among them, and ½ pound of sugar thrown over the top. Tie the cover on and set in a slow oven for several hours. Serve hot or cold.

BAKED APPLES.

Put good tart apples nicely washed in a pie-tin and bake until done in a moderate oven. Use sweet apples if wanted to eat in milk. Bake rather slowly.

BAKED SWEET APPLES—TO EAT IN MILK.

Quarter and core without paring; fill a dish rounding full, with no water. Set in a kettle of water or steamer, and steam till nearly soft, then put in the oven, with a plate over them. Let them bake till the juice is nearly cooked out. Much nicer than cooked with the cores in.

JELLIED APPLES.

Slice fresh apples and put in pudding-dish with alternate layers of sugar. Cover with a plate and put a weight on it. Bake in a slow oven 3 hours. A delicious dessert of slices of apples embedded in jelly will be the result when turned out cold. Better cook the day before it is wanted.

CIDER APPLE SAUCE.

Cider is best boiled down to about $\frac{1}{3}$ of the original quantity. To 5 quarts of quartered sweet apples add 1 pint of boiled sour cider and 1 pint of water. Cover with a plate and cook on top of stove $\frac{1}{2}$ day.

DRIED APPLE SAUCE.

Mrs. Dr. C. H. Evans, Chicago.

Two pounds dried apples, 1 pound raisins. Put in a crock with plenty of water and set on the back of the stove. Let boil slowly all day. When almost done, add 1 lemon sliced very thin, and 2 pounds of sugar. Add hot water as needed.

STEWED APPLES.

Peel, quarter, and core apples. Cover with water and stew until tender. Mash with a spoon until very smooth. Add sugar to suit the taste. Juicy, tart apples make the best sauce.

LEMON APPLE SAUCE.

Pare, quarter, and core sour apples until you have 3 quarts. Add the juice and finely-cut rind of 1 lemon and $1\frac{1}{2}$ cups white sugar with 1 cup water. Stew 30 minutes. Add more water, if the apples are not very juicy; and cook a snorter time, if they cook very quickly.

FRIED APPLES.

Miss Juliet Corson.

Remove the cores with an apple-corer. Cut the slices round, $\frac{1}{4}$ inch thick. Put $\frac{1}{2}$ cup drippings or butter in a frying-pan. When smoking hot, put in slices enough to cover the bottom of the pan. Fry brown on both sides. Do not let them break. As fast as done, take them up in little even piles, 4 or 5 together. Keep hot, dust a little sugar over, and serve.

BAKED QUINCES.

Put whole ripe quinces in the oven in a pan and bake thoroughly. When done, remove the skins, place in a glass dish, sprinkle plentifully with sugar, and serve with cream.

STEWED BERRIES.

Put 2 cups dried raspberries into 8 cups cold water. After they have come to a boil, cook slowly about 20 minutes. Add 1½ cups sugar, let boil up and take off.

[NOTE.—Dried blackberries or other berries, are cooked the same way. A good mixture is equal quantities of blackberries and raspberries.]

CRANBERRIES.

Mrs. J. R. Jackson, Centerville, Miss.

To 1 quart of cranberries put 1 cup cold water. Cook in porcelain kettle 10 minutes. Add 2 heaping cups sugar and cook 10 minutes longer. Pour into a mold, and when cold it will be jellied.

Cranberries.

A pint of water to a quart of berries. Boil till soft, put through a coarse sieve or colander, return to the kettle, put in a pint of sugar, boil up and take off. Less sugar may be used if desired very tart.

[NOTE.—If boiling water is poured over cranberries and allowed to stay till nearly cool and then poured off, they will require considerably less sugar.]

CRANBERRIES AND RAISINS.

To 1 quart cranberries add ½ cup raisins, a pint of sugar, and a pint of water. Cook in earthen or porcelain until the berries are well broken. Watch that they do not burn. Pour into a sauce-dish to cool.

GREEN CURRANTS AND PIE-PLANT.

Stew together and make palatably sweet. A nice sauce.

STEWED PLUMS AND PRUNES.

To 1 pound prunes take ¼ or ½ pound dried plums. Wash clean and stew in water to cover for ½ hour. Add ½ cup sugar, or more if liked sweeter.

STEWED PEACHES.

Dried peaches do not require as much water as apples. Stew faster than apples, and cook about ½ hour, putting in the sugar required while cooking, and adding water, if needed to make more juicy.

STEWED PRUNES.

Wash the prunes in several waters. Cover with cold water and set on back of stove for 2 or 3 hours, to barely simmer. Half an hour before taking them off, make quit sweet with sugar.

STEWED RAISINS.

Allow 3½ cups water to 1 cup whole raisins. Stew 45 minutes. Add 1 tablespoon sugar and 1 teaspoon lemon juice. Will serve 4 or 5 persons. It is insipid without the lemon-juice.

JELLY.

In making jelly, it is safer to make but a quart or two at one boiling. By adopting the plan of heating the sugar before adding it to the juice, the labor is very much reduced, and much more can be accomplished than by the old method. Use a porcelain kettle or bright tin. Brass may be used, but must be cleansed very thoroughly beforehand, and the jelly should not remain in it any length of time. Do not allow jelly to stop boiling. Sometimes when it will not harden it may be traced to this cause. Make jelly on a bright, sunshiny day. The weather affects it to quite an extent. When ready to fill jelly-glasses, set the glasses on a folded wet towel, and if thought best to still further temper them put a spoon into each glass as you fill it. The condition of the fruit makes a vast difference in the quality of the jelly. Those who raise their own understand this fact, while those who are dependent upon a city market can only select from the stock on hand. Fruit makes better jelly if not over ripe. Some of the nicest I ever saw was made of green grapes.

To preserve fruit jellies from mold, cover the surface one-fourth of an inch deep with fine sugar.

TO TEST JELLY.

Test jelly by dipping some into a cold saucer. Set the dish on ice or in a cold place. If it hardens at the edges without spreading, it is done. Or the more common way is to dip a spoonful into a glass of cold water—ice-cold if possible. If it drops to the bottom without incorporating itself with the water, it is done.

TO TURN JELLY OUT OF A MOLD.

Dip the glass or mold in hot water for a moment and the contents will come out unbroken.

APPLE JELLY.

Take tart apples and cut them up. Add a little water, and let boil until it becomes glutinous and reduced ; then strain ; put ¾ pound white sugar to each pint of juice ; flavor with lemon essence and boil until it is a fine, clear jelly. Then strain into molds.

BLACKBERRY JELLY.

Put the berries in a stone crock, and the crock in a kettle of warm water on the stove. Let boil till the berries are well broken. Then strain through a jelly-bag, coarse towel, or fruit-strainer. Weigh a pound of sugar for each pint of juice. Put the juice on to boil and then put the sugar in tins and pans and set in the oven to heat. Keep it from burning, but let it get very hot. After 20 minutes boiling, throw the sugar in, stir well until it is entirely dissolved. It needs only to come to a boil, and your jelly is done. Fill your glasses.

CRAB-APPLE JELLY.

Wash and quarter the apples and cover with water. Stew until well broken. Pour into a jelly-bag, drain without squeezing. Allow ½ pound sugar to 1 pint juice. Boil the juice alone for 10 or 15 minutes. Heat the sugar meanwhile, and add slowly, stirring constantly. Sometimes it will "jelly" by the time the sugar is all dissolved. It will require but very little boiling, if any. Stick cinnamon boiled with the juice improves the flavor. Remove it before adding sugar. The pulp of the apples is good for marmalade, as in wild plums.

DRIED APPLE JELLY.

Two quarts dried apples put in a pan with water to cover. Boil 2 or 3 hours. Strain the juice, and to every pint add ¾ pound sugar and the juice of 2 lemons. Cook till it jellies.

DRIED APPLE JELLY WITH GELATINE.

Take 6 pounds dried apples, and let soak in 6 gallons cold water 12 hours; then strain through a flannel bag; add to each pint of the juice 1 pound of the gluco or grape sugar, and 1 ounce of sheet gelatine; boil twenty-five minutes, and flavor to taste.

CHERRY JELLY.

Remove the pits of Morello cherries. To 4 pounds cherries add 1 pound red currants, and proceed as with currant jelly.

CURRANT JELLY.

Mrs. H. M. Ball, Normal, Illinois.

Take good ripe currants, put them into a crock or porcelain kettle to heat. When well heated through, squeeze out the juice, and weigh pound for pound of granulated sugar. Put the juice into the crock. Let heat to boiling, and the instant it boils add the sugar. Stir it well till it is dissolved, and the very instant it boils take it from the stove. Dip into glasses, and have your papers previously cut larger than the tops of the glasses. The wrapping-papers used by grocers for wrapping up tea are the best. Dip a paper in the unbeaten white of an egg that is in a saucer. Saturate the paper well and cover the glass, pressing down the edge. Dip another paper the same way and add to this paper. Take a third paper and cover the top. Be sure the jelly is perfectly air-tight. Tie the papers tightly around the glass. Keep your jelly in a cool, dry place—not in a cellar. Be sure and put in a pound of sugar to a pound of juice. It will not answer to measure it, but must be weighed. When making jelly cake, warm the jelly if it is too hard to spread.

TO WEIGH FRUIT JUICE.

Put a basin into one scale and its weight into the other. Add to the latter the weight which is required of the juice, and pour sufficient juice into the basin to balance the scales.

Currant Jelly.

After straining and squeezing the currants, usual way, measure the juice, and to every pint allow a pound of sugar. Put the sugar in a crock large enough to hold all of the jelly. Then place juice on stove, and let boil hard 20 minutes. Then throw it over the sugar in the crock, and stir until sugar is dissolved. Your jelly is made. You can leave in same dish, or put in tumblers. To make white-currant jelly and not change color, use pure white cloth to strain, and have hands free from any soil; place juice in a crock and stir 2½ hours, constantly; then put in granulated sugar, and stir ½ hour; don't mash your currants, but stem them. Seal in glass tumblers, and in a couple of months your jelly will be hard, and clear as water.

GREEN GRAPE JELLY.

Grapes half-ripe are nicer for jelly than when fully ripe. Stem them; put them over the fire with a very little water, just enough to keep them from burning. Let cook, and mash with a silver spoon until the juice is pretty well extracted. Then strain, and to every pint allow about ¾ pound sugar. Boil 20 minutes. In the meantime have the sugar heating. Then pour over the hot sugar. Stir well, and fill your glasses.

RIPE GRAPE JELLY.

Mrs. H. M. Ball, Normal, Ill.

Pick the grapes from the stems; wash; to 2 quarts grapes add about ½ cup water. Cover closely in a preserving-kettle, and boil for 5 minutes; then pour into a jelly-bag, and squeeze out the juice. To each pint of juice add 1 pound crushed or granulated sugar. Boil 15 minutes. Skim well. Fill your glasses while the jelly is hot, and tie them over with paper which should be previously saturated with unbeaten white of egg.

Ripe Grape Jelly.

Mrs. E. K. Owens, Minerva, Ky.

Take grapes fully ripe. Remove the skins first. Then heat till scalding hot. Then strain, and to 2 measures of juice put 3 of sugar. Boil, and it will jelly in about 5 minutes. Let stand in glasses 3 days before tying up.

LEMON JELLY WITH GELATINE.

Half box gelatine soaked in 1 cup cold water one hour. Add 1 pint boiling water, 1½ cups sugar, 3 lemons, grated rind and juice. Heat till boiling, then strain into a mold, and set away to cool.

PEACH JELLY.

Mrs. H. M. Ball, Normal, Ill.

Take peaches and good, sour, juicy apples, half and half. Cut up without peeling. Then cover the fruit with water, and boil until the pulp is well cooked. Let run through a jelly-bag, without squeezing. Put in a porcelain kettle or crock, and boil until it is not quite as thick as molasses. Then weigh an equal weight of sugar. Put the sugar in and boil, and try it in a saucer until it jellies. This is very difficult to make, but when the knack is once acquired, it is always a success.

QUINCE JELLY.

Mrs. Ben K. Curtis, Jersey City, N. J

Take the peeling and pulp of the quinces, cover with water; put a plate over; boil till tender; put into a jelly-cloth and let drain, but do not squeeze. To 3 pints of juice take 2 pints of sugar. Boil together very fast, about 5 minutes, or until it will jelly on the spoon when dropping off. Put it into glasses and let stand about 3 days; then tie a paper over.

RASPBERRY JELLY.

Use ⅓ in bulk of red currants with ⅔ raspberries. Make as blackberry jelly.

WILD PLUM JELLY.

Cover the fruit with water and boil until the pulp is well broken. Then strain through a cloth or jelly-bag without squeezing. Proceed with the juice as with other jellies. It is not necessary to use pound for pound of sugar. Less will answer every purpose.

TAPIOCA JELLY.

One cup tapioca in 1 quart cold water over night. Cook it in a farina-kettle, in the water in which it soaked, until clear. Pour into cups wet with cold water. Set on ice or in a cold place. Serve the same as blanc-mange.

CALF'S-FOOT JELLY.

Prepare this a day or two before it is required for use. Scald 2 feet of a calf, wash them very thoroughly in warm water. Put them into 6 quarts cold water. Let come gradually to a boil, and skim very carefully. Let it boil gently about 6 hours. The liquor should be reduced more than half. Strain through a sieve into a basin. Measure it, and allow a little for the sediment. After it is cold, remove every particle of fat from the top, wipe the jelly off with a clean cloth, so as to get every bit. Dip the jelly into a saucepan, leaving the sediment in the basin. If there is a quart, add 6 tablespoons powdered loaf sugar and the shells and well-beaten whites of 5 eggs. Stir all together cold. Set the vessel over the fire, but do not stir the jelly at all after it begins to warm. Boil it 10 minutes; then throw in a teacup of cold water. Boil 5 minutes longer; then remove from the direct heat; keep it covered closely, and let remain ½ hour near the fire. Now, strain through a jelly-bag that has been wrung out of hot water. Fasten the bag to something near the fire to keep the jelly from setting before it all runs out. If the jelly is not clear, run it through the bag a second time. If there is any doubt about the jelly being firm when it cools, ½ ounce of isinglass or gelatine might be added before straining. These should be well dissolved first. Two feet of a calf should make a quart.

JELLY OF TWO COLORS.

Make a quart of calf's-foot jelly. Color half with a few drops of prepared cochineal. Have a mold wet in every part. Pour in a small quantity of the red jelly. Let this set. When it is firm, pour in the same quantity of the uncolored jelly—letting this set until firm—and so on alternately, until the mold is full. Blanc-mange and jelly are very nice molded as above directed. If blanc-mange or jellies are left over, they may be put into separate vessels and heated over boiling water and molded as above.

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PRESERVES.

PRESERVES. JAMS. MARMALADE. FRUIT-BUTTERS.

Since canning came into vogue, the old "pound-for-pound" sweetmeats have found less favor in the majority of families. There are those, however, who cling to the old-fashioned preserves and jams, and to such we can recommend the following recipes. It has been found that many excellent fruit preserves can be made with less than "pound-for-pound" of sugar, provided they are sealed up. It is economy to use small jars for sweetmeats, as frequent dippings into a large quantity injure them.

When preparing apples, peaches, pears, and quinces, for preserves, cover them with cold water as soon as peeled, to prevent them from turning dark.

To help harden berries, and some of the softer fruits, such as peaches and plums, sprinkle part of the sugar over them for a few hours previous to preserving.

Boil preserves gently. A porcelain kettle, granite ware, or block tin may be used. Use a skimmer, or small-handled strainer, for dipping fruit out of the syrup into the cans or jars. It is better to seal up preserves, but not a necessity.

Keep preserves in a cool, dry place. If they become candied, set the jar in a kettle of cold water. Let come gently to a boil. An hour's boiling will generally reduce them to a more liquid state.

If mold appears in specks, remove carefully, and scald the preserves, either by the above method, or by putting them in a crock in the oven until well heated through.

To prevent jams, preserves, etc., from graining, a teaspoon cream of tartar must be added to every gallon.

I lived once upon a time in a country where the scarcity of fruit kept us all on the alert for the best modes of utilizing the little we did have. We made delicious wild plum jelly, marmalade, and preserves, as directed in their appropriate places.

TO CLARIFY SUGAR.

To each pound of sugar allow 1 cup of water. To 10 pounds of sugar allow 1 egg. Beat it up; put in when the syrup is cold. When it boils, pour in a very little water, just enough to check the boiling. When it boils up again, set it aside, and in 15 minutes skim the top. Then pour off the clear syrup, leaving the sediment at the bottom.

APPLE PRESERVES.

Select tart, nicely-flavored apples. Peel, divide in halves, and core them. Allow ¾ pound white sugar to each pound of apples. Clarify the sugar; add the apples to the syrup. Boil till clear. Skim out. Boil the syrup down till about the consistence of golden syrup. Pour it over the apples. If ginger-root is liked as a flavor, boil an ounce of it (after bruising) in a bag in clear water, and add the water to the sugar-water. If lemon is liked, cut in thin slices and add just before sealing up. Seal up hot.

CHERRY PRESERVES.

Mrs. L. [illegible]. Owens, Cameron, Missouri.

For Mayduke and Early Richmonds, allow pound for pound of granulated sugar, weighing after the cherries are pitted. Drain the cherries 20 minutes. To the juice add the sugar; boil, and skim. Then add the cherries, and boil briskly 10 minutes.

CITRON PRESERVES.

Pare, slice, and cut in fancy shapes. Take some ginger-root, an ounce to 8 or 10 pounds of fruit; boil in sufficient water to extract the flavor. Throw the root away. Put the sugar into this water and make a rich syrup. For citron preserves, allow 1¼ pounds sugar for each pound of citron. Skim very thoroughly. Put in the citron, and boil until transparent. Skim out. If the juice is not thick enough, cook still longer. Pour over, and then slice in some lemons. One lemon to every 2 pounds citron is about right.

CRAB-APPLE PRESERVES.

Core the crab-apples with a sharp pen-knife, leaving the stems on. Allow pound for pound of sugar. Put in just water enough to help dissolve the sugar. Let it boil up and skim. Put in the apples and boil till they look clear and tender. Skim out. Boil the syrup down and pour over the fruit.

Crab-Apple Preserves.

Weigh the fruit after it is cored, and allow an equal weight of sugar. Dissolve the sugar in just water enough to melt. Add the apples. Bring to a boil. Take off, set in a cool place until the following morning. Bring to a boil again, and repeat another morning. Then omit 3 mornings. Then bring to a boil for 3 more successive mornings, and on the last one seal them up in glass jars.

CRANBERRY PRESERVES.

Author's Recipe.

Weigh the berries ; take an equal amount of sugar. Put over to cook together, with just water enough to dissolve the sugar. Boil till the fruit is well cooked. This will be found a very delicious preserve.

DAMSON PLUM PRESERVES.

Weigh the fruit and sugar pound for pound, and put in layers in a stone crock. Set in the oven moderately heated, and cook for three hours. The result is a very rich flavor and the fruit but little broken.

GRAPE PRESERVES.

Press the pulp from the fruit. Put the pulp over to boil in a little water. Then press through a colander to remove the seeds. Then put juice, pulp and skins together ; add a pound of sugar to a pint, and boil down thick.

PEACH PRESERVES.

Mrs. Elliott Durand, Chicago.

Peel the peaches and remove the pits carefully, keeping the fruit unbroken as much as possible. Take an equal weight of sugar. Make a syrup, using ½ cup of water to each pound of sugar. Blanch about 3 peach-pits for each pound of preserves, and put into the syrup and let remain. Boil 15 minutes, skimming until perfectly clean. Put in the peaches and cook until clear. It will take 15 or 20 minutes. Remove, and drain on a sieve, and let get perfectly cold, meanwhile boiling the syrup down until it is as thick as molasses. Put the peaches in jars and pour the syrup over hot. Seal up.

PEAR PRESERVES.

Pare, cut in two, remove the cores, and to each pound allow ¾ pound sugar. Clarify the sugar, or, if preferred, make a syrup without clarifying. After skimming, add the pears and boil until they are clear. Skim out ; add more fruit, and continue until all are cooked. Then if the syrup is not thick enough, boil it down and pour hot over the pears in cans or jars, and seal up.

PLUM OR EGG-TOMATO PRESERVES.

Weigh the fruit and sugar, allowing ¾ pound sugar to each pound of tomatoes. Put sugar and tomatoes in layers in a stone crock. Set in a moderately-heated oven, and cook for 3 hours. When cold, add 2 sliced lemons to each gallon.

STRAWBERRY PRESERVES.

Put the berries and sugar, pound for pound, into a preserving kettle, and heat slowly till the sugar is melted. Then boil rapidly for 20 minutes, and seal up hot.

TOMATO PRESERVES.

Mrs. John Lee, Orangeburg, Ky.

Get the pear-tomato, if possible ; if not, use the large ones cut in quarters. Ten pounds tomatoes, 10 pounds sugar, ½ pound seedless raisins, 3 lemons, ½ ounce race-ginger, sliced. Put sugar in a quart of water, and boil and skim until clear, and of the consistency of syrup. Put in the tomatoes, and cook until thoroughly done. Add the raisins and ginger 15 or 20 minutes before taking off, and add the sliced lemons at the last. Put away in crocks, and tie up securely.

PRESERVED PUMPKIN.

Cut and peel in square pieces of about 2 or 3 inches. Allow pound for pound of sugar ; steam the pumpkin till tender. Make a syrup of the sugar with water to dissolve it. Add the pumpkin when boiling hot. When clear, remove. Add lemon juice for flavor. Boil syrup down till thick, and pour over.

QUINCE PRESERVES.

Take an equal quantity of smooth, sweet apples. Pound sweets are best—and put with the quinces. Even double the quantity may be used. Pare, quarter, and core them. Steam in a steamer until a straw will pierce them readily. Make a syrup of an equal weight of sugar. Put in the steamed fruit and boil until of a rich red color. Skim frequently. Lay them out on flat dishes. Boil the syrup down until it begins to jelly at the side of the kettle. The syrup is nicer if strained through a sieve. Pour it over the quinces. Use the parings and cores for jelly.

WILD PLUM PRESERVES.

Author's Recipe.

In order to make the skins tender and prevent that strong, rank taste, scald in saleratus-water, allowing a tablespoon to 4 or 5 gallons of plums. As soon as the skins commence to break, pour off the water, and drain the fruit. Then take out the pits, and weigh the plums, allowing pound for pound of sugar. Put the sugar over, with a little water. Let boil up and skim. Put in the plums, cook till tender, skim out, boil the syrup down till it is of the consistence of molasses, and pour over. They require no sealing.

PRESERVED WATERMELON RINDS.

Peel and cut the rinds into the sizes and shapes desired. Put in a steamer and steam till a straw will pierce them easily. Prepare a syrup of 1¼ pounds of sugar to each pound of rinds, with a very little water. Boil up and skim. Cook the rinds in the syrup until clear. Use 1 lemon to every 2 pounds of rinds. Slice in when the preserves are cold, to prevent a bitter taste.

TOMATO FIGS.

Three pounds sugar to 8 pounds tomatoes. Take round, ripe ones; peel and boil whole in the sugar until it penetrates them, but do not boil to pieces. Then lay on flat dishes to dry. Boil syrup until quite thick and pour over them from time to time. When dry pack in boxes in layers, with sugar sprinkled over each layer.

PEACH PAPER.

Take very ripe peaches. Peel, stone and mash fine. Spread on a smooth surface, a platter, marble slab, or board, and keep in the sun. When dry, sprinkle with white sugar and roll up. Good in winter.

PEACH ROLLS.

Use Freestone peaches, mash them and put through a coarse sieve. To 2 quarts of pulp add a pint of brown sugar. Mix and cook for a couple of minutes. Spread on plates and put in the sun every day until it cleaves from the plates readily Dust white sugar over and roll up. Keep in a dry place. If the weather is good they will dry in 3 days.

PRESERVED ORANGE PEEL.

Weigh oranges whole, and allow pound for pound of sugar. Peel the oranges neatly and cut the rind into narrow shreds. Boil the rind until tender, changing the water twice, and replenishing with hot from the kettle. Squeeze the strained juice of the oranges over the sugar; let this heat to a boil; put in the shreds and boil 20 minutes. Lemon peel can be preserved in the same way, allowing more sugar.

BLACKBERRY JAM.

Allow ¾ pound brown sugar to a pound of berries. Mash the berries, cook 20 minutes; add the sugar and let boil briskly 10 minutes. Seal up.

CURRANT JAM.

Pick the currants from the stems, weigh them, and for each pound allow ¾ pound sugar. Boil the currants alone for 15 minutes, then add the sugar. Let boil together, removing all the scum that rises. Mash, and stir almost constantly to prevent burning. In 20 minutes seal up.

WHITE CURRANT JAM.

Weigh an equal quantity of sifted white sugar and white currants picked over very carefully. Boil together 10 minutes, stirring gently, and skim it well. Add the juice of 1 lemon to 4 pounds of fruit. Seal hot.

ORANGE JAM.

Take sweet oranges. Peel and put the pulp through a sieve. Put a pound of white sugar to each pound of pulp and juice. Boil 20 minutes together, and seal up.

RASPBERRY JAM.

Use white sugar for red raspberries; brown sugar for black. Allow ¾ pound for each pound of berries. Mash, and cook the berries alone for 20 minutes. Add the sugar, boil briskly for 10 minutes, skimming carefully. Seal up.

STRAWBERRY JAM.

Allow ¾ pound white sugar for each pound of berries. Proceed as for raspberry jam.

TOMATO JAM.

Allow 1 pound brown sugar to each pound of peeled and sliced tomatoes. To every 6 pounds of tomatoes allow 1 lemon and 1 ounce white ginger-root. Place all together in a preserving kettle. Remove the seeds from the lemon and cut it in slices. Cook gently, watching constantly. Boil one hour and seal up.

APPLE MARMALADE.

Twelve pounds apples, 3 pounds brown sugar, 3 lemons. Boil slowly. Mash well.

PEACH MARMALADE.

To a pound of fruit put ¾ of a pound of sugar. Boil the pits in water until the water is well flavored. Peel and quarter the peaches and add to the water (only enough to cover) after the pits are removed. In half an hour add the sugar. Stir constantly. Boil an hour after the sugar is added.

QUINCE MARMALADE.

Pare and core the quinces, and cut up small. Boil the parings and cores in water that covers them. When soft, strain through a cloth. Add the quinces and sugar (½ a pound to each pound of fruit). Boil all together over a clear fire until smooth and thick. Stir and watch almost constantly. When cold, put in glass jars.

WILD PLUM MARMALADE.

Author's Recipe.

Take the plums that remain in the jelly-bag and rub through a sieve. To this, take a pound of sugar to each pint, and cook thoroughly. Watch, and stir almost constantly. Try it in a dish, and when it will harden like jelly, it is done.

CHERRY MARMALADE.

Pit the cherries and put them through a coarse sieve. To each pound of pulp add ¾ pound of sugar, and to every 3 pounds add a cup of currant juice. Boil all together until it will set like jelly. Put up in glasses or jars.

ORANGE MARMALADE.

Take bitter oranges and allow an equal weight of sugar. Pare off the yellow peel and cut it into thin shreds, and these into inch pieces. Boil the shreds an hour to take away the bitter taste. Then drain, and throw away the water. Cut the oranges up, saving every bit of juice and pulp, but not the seeds or white skins. Put pulp, juice, shreds, and sugar into a preserving-kettle, and stir until it boils. Let boil ½ hour, skim, pour into jars. When cold, cover with paper, and put away.

[Marmalade is very nice to serve with dinners if put up in prettily-shaped bowls. It will turn out whole, like jelly.]

APPLE BUTTER.

Mrs. Azuba McIlvain, Maysville, Ky.

For 10 gallons of apple butter take 6 bushels apples; peel, quarter, and core. Stew in water and put through a sieve when soft enough. Take 12 gallons of cider and boil it down to 3 gallons. Do this, and stew the apples and sift them the same day. The next day put the boiled cider and the sifted apples together, and cook all day, stirring all the time. An hour before taking off, add 8 pints coffee sugar and 3 ounces ground cinnamon.

APPLE BUTTER—SMALLER QUANTITY.

Take 9 gallons of cider, boil down to 3 gallons; then add to the boiling cider about 3 gallons of apples that have been pared and quartered; boil rapidly for about 2 hours without ceasing, to prevent the apples from sinking. By this time they are well reduced, and will begin to sink; thus far, no stirring has been done, but must be commenced as soon as the apples begin to sink, or they will scorch. Spice to suit the taste. Stir without ceasing until it is reduced to a thick smooth pulp, which will take about half an hour. Apple butter made in this way has been kept perfectly good over 2 years, without sealing.

APPLE BUTTER FROM DRIED APPLES.

Four pounds dried apples, 2 pounds dried pumpkin. Let soak 12 hours in water to cover. Add 1 gallon glucose (or grape sugar); 1 quart boiled cider; 1 quart golden syrup. 6 pounds New Orleans sugar, ¼ pound gelatine. A little mixed spice to suit the taste. Boil gently 1 hour, stirring all the time.

PLUM BUTTER.

One peck plums, ½ bushel sweet apples. Cook in separate kettles until quite soft, with just enough water to prevent sticking to the bottom. When soft, put through a colander into the same kettle, and to each pound add ¾ pound white sugar. Let cook ½ hour. Seal up.

TOMATO BUTTER.

Mrs. E. L. Hill, Maysville, Ky.

One bushel ripe tomatoes, ½ bushel apples, 5 pounds brown sugar, 1 ounce each allspice, cinnamon, and cloves. Let come to a boil. Add the apples peeled and cored. Let cook together, watching very carefully, more than half a day, then add the sugar. The juice must cook out of them, and it takes an entire day to cook properly. An hour before taking off, add the spices.

TO DRY CURRANTS.

Put ½ pound sugar to 1 pound currants in layers in a crock, over night. Then heat, skim, boil 15 minntes, spread on plates to dry, either in the sun or a moderate oven. Put away in covered vessels, or in paper sacks.

TO DRY CHERRIES.

Pit them, and to 1 pound add ½ pound sugar, and boil 20 minutes. Spread on dishes to dry. They may be dried without sugar, if preferred. Keep in a close sack or jar.

TO DRY PEACHES.

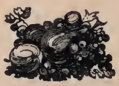
Peel, divide, sprinkle with sugar, and dry in the sun or oven. Put away covered.

TO DRY GOOSEBERRIES.

Spread firm, ripe ones on dishes, and dry in a gentle heat of oven or sun.

PERSIMMONS—TO KEEP.

Put in a crock in alternate layers with nice, brown sugar, with sugar at bottom and top. Tie paper over.



Pickles and Vinegar.

SOUR PICKLES. SWEET PICKLES. VINEGAR.

SOUR PICKLES.

In making pickles, do not use metal vessels. If vinegar has to be boiled, use a porcelain kettle or a stone crock. For a few years past I have pickled and spiced a good share of my cucumbers when first procured, and sealed them up hot in glass jars for winter use, the same as fruit. Glass cans are cheap, and it has proved economy, in my case, for the reason that I suffered severely at the hands of the vinegar seller. One year I paid fifty cents per gallon for "pure cider vinegar," and one lot of pickles I had to "do up" three different times, to keep them from spoiling. But sealed up hot they are always ready, just the right flavor, and no further source of anxiety. This need not apply to those who are sure of the Simon-pure article of vinegar, although it is the least work in the long run. The recipes in this chapter have been procured from different ladies who excelled in pickling.

CUCUMBERS—TO KEEP FIRM.

Mrs. T. E. Sullivan, Chicago.

This is never failing. Cut them from the vines with scissors, leaving on a half-inch stem. They must not be washed. Use a half barrel or keg, and make a brine of soft water, strong enough to bear up an egg. Now comes the great secret of the success, and that is in the arrangement of the cover. See that it fits tightly 2 inches from the top. By crowding it down sideways you can fit it nicely. Cut a hole about 3 inches square in the middle of the cover. After the keg is nearly filled with brine and the cover is fitted in, you must drop in your cucumbers. Never mind the dirt. The brine will soak it off, and it will all settle to the bottom. Put in as many as you choose at a time, only be sure that the brine is overflowing always, and that insures the scum that invariably rises, to be above the cover. Keep a plate and weight over the opening in the cover. Before putting in fresh cucumbers, dip out the scum from the top, and add a cup of salt for each peck, so that the brine may be kept at its full strength. Keep in a cool place and do not let them freeze, and you will have good, firm pickles all winter. Watch that the brine is kept over the cover all the time. If it evaporates, add more. When you notice the scum take it off. [When wanted for use, we think the easiest way to freshen and pickle is Mrs. Hodge's method, on this page.]

PICKLED ARTICHOKES.

Mrs. Z. B. Glynn, Boston, Mass.

Boil the artichokes till you can pull the leaves off. Take out the choke and cut away the stalk, but be careful that the knife does not touch the top. Throw them into salt and water. When they have lain an hour take out and drain. Then put into glasses or jars, add a little mace and nutmeg. Fill up with $\frac{2}{3}$ vinegar diluted with $\frac{1}{3}$ spring water and cover your jars close.

CUCUMBER PICKLES.

Mrs. Hodge.

When you are ready to lay them down for winter, pour boiling water over them and drain well. Then pack in salt. When wanted for pickling, place in a jar as many as you want to freshen and cover with boiling water. When cool drain off and pour over another kettle boiling hot, and pour on one kettle more. Then when cool and drained heat vinegar to a scalding point, flavor with red pepper, cloves, or anything preferred, and pour over.

[This is the easiest way we have ever found to pickle cucumbers that are in brine. It does away with the trouble of having them around a day or two freshening.—ED.]

FRESH CUCUMBER PICKLES.

Get small ones of uniform size. Place in a stone crock. Pour on boiling water to cover. Put in a large handful of salt. Let stand over night. Drain off in the morning. Pour on more boiling water and same quantity of salt. Let stand till the next morning. Drain off the water, wash the pickles in clear water, dry with a towel. Put in a crock and pour on boiling cider vinegar. Then put in small horse-radish roots. These pickles will keep in a common stone crock all winter.

GREEN CUCUMBER MANGOES.

Mrs. Albert Willson.

Take 2 dozen large cucumbers, cut a block square out of the side of each one. Scrape out the seed. Lay them in weak salt and water for five hours. Make a dressing of 2 large heads of cabbage, 4 green peppers chopped, 2 ounces celery-seed, 2 ounces white mustard seed, 1 ounce black pepper, 1 ounce salt, and 1 cup sugar. Put 2 small onions-sets in it (whole), and 2 small string beans in each cucumber and finish filling with the dressing. Replace the block and tie with a strip of cotton. Put a layer of vine leaves, a layer of cucumbers, and a teaspoon of powdered alum alternately into a kettle until it is full. Cover with vinegar; scald ¾ of an hour. Lift them out of this vinegar into jars. Take a gallon of fresh vinegar, 1½ pounds brown sugar, boil 15 minutes, skim and pour over the pickle.

PICKLED CABBAGE.

Mrs. Albert Willson.

Take a hard head of white cabbage, slice in thin pieces with 8 onions and 12 cucumbers cut lengthwise. Sprinkle with salt, and hang up in a sack to drain for 24 hours. Spread on a table and sprinkle with 3 tablespoons ground mustard, 2 of ginger, 2 of black pepper, 1 of mace, 2 of celery-seed, and 1 of turmeric. Mix well. Put 2 pounds sugar in 2 quarts vinegar and let boil. Pour over hot. The next day drain off and boil again and pour over.

PICKLED CAULIFLOWER.

Cook the cauliflower till tender, then put it in jars and pour over it vinegar and ground mustard-seed, previously scalded together.

PICKLED RED CABBAGE.

Slice fine; pack in jar; pour over boiling spiced vinegar; use tablespoon brown sugar to one head; when cold tie down; fit for use in about ten days.

TO PICKLE CHERRIES.

Select cherries not over ripe. Leave on an inch of stem. Put into a jar and cover with cold vinegar. Leave three weeks. Then pour off ⅔ of the liquor. (This, boiled with a pound of sugar to the pint is a very fine syrup, good for pudding-sauce, or, diluted with water, is a pleasant drink.) Put fresh vinegar over the cherries to replace that poured off. Then drain it all off and to each quart add 1 ounce coriander seed, 1 blade of mace, a pinch of cayenne, and 4 bruised cochineals, all tied loosely in a piece of thin muslin. Boil it, and when cold pour it over the cherries. In a month they will be ready for use.

PICKLED CHERRIES.

Fill a glass jar ⅔ full of large ripe cherries on the stems. Fill up with best cold vinegar. Do not cook.

CHOW CHOW.

Mrs. Nellie Roe, Kansas City, Mo.

One large cauliflower, 1 quart green cucumbers sliced lengthwise (or watermelon rind will do), 3 dozen small cucumbers, 2 dozen small onions. Soak cucumbers in brine for 2 or 3 days, scald the rest in strong salt and water. Add pepper and whole cloves, allspice, and stick cinnamon, as you choose. Scald the following, stirring constantly, and when well mixed pour over your pickles : 2½ quarts vinegar, 2½ cups brown sugar, ½ cup flour, 6 tablespoons ground mustard. Bottle in wide-mouthed bottles or glass cans. Seal.

FRENCH PICKLES.

Two large heads of cabbage, 1 peck large cucumbers, 18 green peppers, 24 onions, medium-sized, 1 gallon vinegar, ½ pound mustard seed, 2 ounces celery seed, 1 ounce turmeric, 2 cups brown sugar. Chop the cabbage, cucumbers, peppers, and onions—not too fine—sprinkle with salt, and let stand over night. Drain in the morning. Mix them together ; pour the vinegar over, and scald. Then add the sugar and spices, stir well together, let boil up, and remove. Take seeds out of the peppers as far as possible.

MANGOES.

Take young, tender, green muskmelons or nutmegs ; soak them in strong brine for a week. Then scrape them, cut out a section an inch square, take out the seeds. Soak another day, then wash in clear water and wipe dry with a cloth. Then fill the cavity with finely-chopped cabbage, horse-radish, onion, green tomatoes, cucumbers, radish pods, nasturtion seeds, celery seed, young, tender string beans, cauliflower buds, peppers, mustard, and whole cloves, with some stick cinnamon. Before putting in, wet this mixture with vinegar. Replace the cut piece, tie up well, pack in crocks, fill with cold vinegar, and in about a month they will be ready for use.

NASTURTIONS.

They require no seasoning. Gather before they fall apart; pick clean, leaving on a ½ inch of stem ; drop them into good vinegar, and keep them covered. When frost comes so that you will have no more seeds to put in, pour off the vinegar and use it on the table. You will find it much better than pepper-sauce. Put the pickles into a bottle or glass jar just large enough to hold them, and fill up with good vinegar. If kept covered they will keep until eaten.

PICKLED MUSHROOMS.

Sprinkle lightly with salt and remove the top skins. Scald in weak brine for 5 minutes. Drain, and put into spiced vinegar. Cork tight.

ONIONS SPICED.

Put sliced onions into a jar in layers with a light sprinkling of salt. To a quart of cider vinegar add 2 cups sugar, 1 teaspoon whole allspice, same of whole cloves, same of whole pepper-corns. Scald the vinegar, sugar, and spices and pour hot over the onions. In 24 hours pour off, scald again and pour over.

SILVER-SKIN ONIONS.

Pour scalding brine (weak) on them every day for 9 days—new brine every other day; then throw them in cold spiced vinegar, and they will be ready to eat in a few days, and good, too.

STUFFED PEPPER PICKLES.

Remove seeds from green peppers. Lay in salt water 10 days. Soak in clear water 24 hours. Pack in a jar and scald with vinegar and water, half and half, with a small piece of alum, for 3 days in succession. Make a stuffing of 1 pound cabbage, ½ pound each of horse-radish, ground ginger, and ground mustard; 1 ounce each of mace, cloves, and cinnamon. Fill them, boil strong vinegar and pour over hot.

PICKLED PLUM-TOMATOES.

Fill a glass fruit jar with the tomatoes, and 1 teaspoon each of whole cloves, peppercorns, and allspice, and 2 teaspoons small pieces of stick cinnamon. Fill the jar up with boiling hot vinegar, and seal. Do not add spices if preferred plain.

JACKSON PICKLES.

Grandma Owens.

Take firm, smooth, green tomatoes, slice and sprinkle with salt over night. In the morning pour clear water over and drain immediately. Be very particular about getting the water all out so as not to weaken the vinegar. Then pack in jars in layers with white mustard seed, plenty of horse-radish cut up fine, small bits of green pepper, allowing about 6 to each peck of tomatoes. Cover with cold vinegar. Tie cloth over. [I have never lost any pickles made in this way, and have put them up every year for a long time.—Ed.]

GREEN TOMATOES.

Sliced green, they make splendid pickles, if a pint of molasses is poured over 2 gallons; press down with plate, and remove white scum as it appears; brown sugar is preferred by some.

Green Tomatoes.

Mrs. Judge Sherman.

One peck green tomatoes sliced thin. Sprinkle with salt and let stand over night. Slice 12 onions, put with the tomatoes in layers with the following spices: 4 ounces white mustard seed, 4 ounces ground mustard, 1 ounce each of cloves, allspice, ginger, pepper, and cinnamon, ½ ounce turmeric, 1 tablespoon salt, ½ pound brown sugar; boil 2 hours in vinegar to cover.

HIGBY.

Hattie A. H., Clinton, Iowa.

One bushel green tomatoes, chopped fine and packed in jars with salt. Let stand 24 hours, then drain well, then add 12 green peppers, 2 large heads of cabbage, chopped fine; then scald in vinegar, then drain again; add 3 large spoons of black pepper (ground), 4 of cinnamon, 3 of allspice, 7 of cloves, 1 cup of unground mustard; mix well with tomatoes and put in jars. Take 5 pounds brown sugar and mix with vinegar enough to cover; scald the sugar and vinegar and pour over while hot.

HEATH PICCALILLI.

Mrs. Elliott Durand, Chicago.

One peck green tomatoes, 12 green peppers, 1 head of cabbage, ½ dozen ripe cucumbers, ½ dozen green cucumbers, 6 large onions, 2 heads of celery, all chopped fine, and mixed with 1 teacup coarse salt. Let stand 12 hours. Drain perfectly dry, and scald thoroughly in 2 quarts of vinegar. Drain and pack in jars. When cold, pour over 2 quarts of vinegar to which has been added ½ cup of grated horse-radish, 1 tablespoon of ground mace, 1 tablespoon each of ground cinnamon, allspice, mustard, and cayenne pepper—½ ounce each celery seed and mustard seed—cover with plate to keep under the vinegar, and cover closely the top with thick cloth.

MIXED PICKLES.

Three hundred small cucumbers, 4 large green peppers, sliced fine, 2 large heads cauliflower, 3 heads white cabbage shredded fine, 2 quarts small onions, 1 quart or more small string beans, cut in inch pieces, 1 quart small, green tomatoes, sliced. Put this all in a pretty strong brine 24 hours. Drain 3 hours, then sprinkle in ¼ pound black and ¼ pound white mustard seed, 1 tablespoon black ground pepper. Let the whole come to a boil in just enough vinegar to cover, with a little alum put in. Drain, and when cold mix a pint of ground mustard as for table use and put in. Cover the whole with good cider vinegar.

PICKLED STRING BEANS.

Author's Recipe.

Boil in water a little salt till just a trifle tender. Drain very carefully. Put into glass cans, and after filling them stand them upside down to be sure and get out all the water. Then cover with hot vinegar flavored as you please. Seal up hot, and you will have one of the most palatable pickles you ever ate in midwinter. They may be steamed instead of boiled. It is not strictly necessary to salt them.

PICKLED WALNUTS.

Take white walnuts, fresh and tender; put them in salt and water for 3 days, then put in the sun till they turn black. Use the proportion of ½ pound mustard seed, 2 ounces pepper, ½ ounce cloves, ½ ounce mace, ½ ounce nutmeg, and a good stalk of horse-radish, and boiled in 4 quarts vinegar. Cover the walnuts closely and let them remain 3 or 4 weeks. Pour off the liquid for catsup, if desired, and bottle it, covering the walnuts again with cold vinegar.

PICKLED LEMONS.

Six lemons put into brine that will bear an egg. Let remain 6 days, stirring every day. Then boil 15 minutes in 2 quarts water (boiling when put in). Remove and put into a cloth till cold. Boil up sufficient vinegar to cover the lemons, allowing to each quart 2 teaspoons—scant—cloves, same of white pepper, 1 teaspoon—scant—mace, 1 tablespoon bruised ginger, same of mustard seed, a few scrapings of horse-radish root, and a clove of garlic. Pour over boiling hot; tie down securely. They will not be fit for use for nearly a year.

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SWEET PICKLES.

PICKLED CRAB-APPLES.

Seven pounds fruit, 3½ pounds sugar, 1 pint vinegar, ⅔ ounce stick cinnamon, and ⅓ ounce whole cloves, mixed. Remove the blossom end. Steam until tender, and put into jars. Boil the vinegar, sugar, and spices 15 minutes, pour over the fruit and seal up.

PICKLED SWEET APPLES.

Seven pounds apples after peeling and coring (they should be halved), 1 ounce stick cinnamon, 3½ pounds sugar, 1 pint vinegar, 1 teaspoon cloves. Steam the apples until a straw will pierce them. Then put in the boiling vinegar, sugar, and spices, and simmer 2 minutes. Put into jars and seal.

CANTALOUPE PICKLES.

Seven pounds melons after they are peeled and cut in shapes. They must be nearly ripe. Lay in weak brine over night. Then boil in alum-water (a teaspoon of alum to 2 quarts water) ½ hour. Remove, drain, and have boiling hot on the stove the following: 3 pounds sugar, 1 quart vinegar, 2 ounces cinnamon bark, 1 ounce pounded mace and 1½ ounces whole cloves. Add the melon and let scald all together 15 minutes. Put away in jars.

SWEET CUCUMBER PICKLES.

Mrs. L. S. Hodge, Chicago.

Take ripe cucumbers, cut them lengthwise, take out seeds, soak in salt and water 24 hours. Then soak in vinegar and water 24 hours. Drain. Then make a syrup of 1 quart vinegar, 1 pound sugar, 1 ounce cinnamon, and ½ ounce cloves. Boil till tender.

Sweet Cucumber Pickles.

Take ripe cucumbers. Peel, and cut in lengthwise slices; steam till tender; ½ gallon vinegar, 2 pounds sugar, 1 red pepper, 1 ounce cassia buds. Scald all together and pour hot over the pickles in a jar. Seal up.

CITRON PICKLE.

Pare the citron and cut it into such shapes as are desired. Boil in water with a teaspoon of alum to each ½ gallon, until tender. Then drain well. Boil together for 10 minutes 2 quarts vinegar, 3 pounds sugar, 3 ounces cassia buds. Then add the citron and boil 5 minutes longer. Put away in jars.

WATERMELON RINDS.

Pare and cut in fancy shapes. Take weak alum-water and pour it over hot. Let stand 24 hours. Then soak till well cleansed, and boil in clear water till tender. Make a syrup of equal measures vinegar and sugar, some stick cinnamon and race-ginger. Use the proportions given for citron. Boil the rinds in this till clear. Put in a jar, pour the syrup over, cover, seal, and put away.

PICKLED GRAPES.

Take firm, ripe grapes. Pack closely in a jar with grape-leaves between the layers, if you can get them. To 4 quarts vinegar add 2 pints white sugar, 1 ounce cinnamon, ½ ounce cassia, ½ ounce cloves. Boil vinegar and spices well together, let get cold, and pour over the grapes.

SWEET TOMATO PICKLE.

Mrs. R. R. Austin, Vermillion, Dakota.

Fifteen pounds sliced green tomatoes; let stand over night, with a little salt sprinkled over; drain; 5 pounds sugar, 1 quart best vinegar, 1 ounce cloves, 2 ounces cinnamon. Boil 15 or 20 minutes, skim out and boil the syrup till thicker, if preferred, but it is not necessary. [The best I ever tasted.—Ed.]

PICKLED PEARS.

Mrs. Azuba McIlvain.

Ten pounds Seckel pears, 2 pounds sugar, 1 quart vinegar; ½ ounce mace and 1 ounce cinnamon. Boil vinegar and sugar and pour over the pears, four days in succession, with spice to taste. If other pears are used, they will require more sugar.

Pickled Pears.

Take 3 pounds pears; peel and cut out the ends, leaving stems in; put into a preserving-kettle with 1 quart water, and boil until they are easily pierced by a fork. Then lay out on a dish. Add to the juice 1½ pounds sugar, 1 pint vinegar, ½ ounce stick cinnamon, ¼ ounce cloves, same of race-ginger. Boil all 5 minutes and skim. Put pears in and boil until the syrup thickens. Take out, put in jars, boil syrup 5 minutes longer, pour over.

PICKLED PINE-APPLES.

Three pounds sugar, 6½ pounds prepared pine-apples, 1 pint vinegar, ½ ounce whole cloves, 1 ounce small pieces of cinnamon. Put the peeled and sliced fruit in a jar in layers with the spices. Pour over it the scalded vinegar and sugar. Let stand 24 hours. Pour off, boil up for 5 minutes, pour over again, and let stand 24 hours more. Then boil fruit and syrup together gently ½ hour. Seal up.

PICKLED QUINCES.

Seven pounds fruit, 3½ pounds sugar, 1 pint vinegar, 1 teaspoon whole cloves, ½ ounce cinnamon. Peel, quarter, and core the quinces. Boil in water only sufficient to cook them for 15 minutes, and boil very gently. Drain, and skim carefully into the syrup made of the sugar, vinegar, and spices, and already heated to simmering. Let cook gently 5 minutes and seal up.

[Put the cores and peelings into the water in which the quinces were boiled, and make jelly. A few good juicy apples cut in small pieces and added will eke out the jelly, besides making it firmer.]

PICKLED PEACHES.

Seven pounds fruit, 3½ pounds sugar, 1 pint vinegar, 1 teaspoon whole cloves, double the quantity of stick cinnamon, broken in small pieces; 2 blades of mace may be added, if liked. Steam the fruit until a straw will pierce it. Then remove the tough skin. Boil the vinegar, sugar, and spices together for 5 minutes. Put the steamed fruit in jars and pour the hot syrup over, and seal.

PICKLED PLUMS.

Eight pounds fruit, 4 pounds sugar, 1 pint vinegar, 2 ounces stick cinnamon, 1 ounce cloves. Heat the vinegar, sugar, and spices. Steam the plums tender, then lift gently into the hot syrup, and simmer 5 minutes. Seal up.

PICKLED PLUM-TOMATOES.

Seven pounds tomatoes, 3½ pounds sugar, 1 pint vinegar, ½ ounce of whole cloves, 1 ounce stick cinnamon. Steam the tomatoes until tender. Boil the vinegar, sugar, and spices 5 minutes. Lift the tomatoes gently into jars and pour the boiling syrup over, and seal.

PICKLED RAISINS.

Four pounds layer raisins left on the stems, 1 pound sugar, 1 quart vinegar. Simmer all together ½ hour. Cover in a jar.

PICKLED STRAWBERRIES.

Ten pounds berries, 4 pounds sugar, 1 pint vinegar, ½ ounce whole cloves, 1 ounce stick cinnamon. Heat sugar, vinegar, spices; add berries; simmer 30 minutes; put into jars and seal.

PICKLED BLACKBERRIES.

Ten pounds berries, 4 pounds sugar, 1 pint vinegar, ½ ounce cloves, ½ ounce cinnamon. Heat the vinegar, sugar, and spices in a porcelain kettle. Add the berries. Let boil gently for 15 minutes. Pour into jars and seal.

PICKLED HUCKLEBERRIES.

Proceed precisely as with blackberries.

SWEET PICKLED BEETS.

Boil beets till soft. Peel and cut in fancy shapes. Boil 1 quart vinegar with 1 quart sugar and 1 teaspoon ground cloves (tied in muslin), and pour over hot.

[Any preserve can be made into a sweet pickle by adding spices and vinegar to the syrup and boiling up and pouring over the fruit.]

SPICED RHUBARB.

Peel, spice, and weigh the rhubarb. Heat it slowly in a porcelain kettle without water. When the juice flows freely, put the kettle over a direct heat, and boil for ½ hour. Dip out half of the juice in an earthen vessel, and keep it hot. To the rhubarb add ½ pound sugar (brown will answer), 1 teaspoon cloves, and 2 of cinnamon to each pound rhubarb. Mix thoroughly, add some of the juice if it seems too thick. It does not need to be as thick as jam. Simmer 15 minutes; seal up hot.

* * *

VINEGAR.

TO STRENGTHEN VINEGAR.

Let it freeze, and take the ice off the top, as the water alone freezes.

APPLE VINEGAR.

Save all parings and cores of apples when used for cooking purposes; put them in a jar; cover with cold water; add about a pint molasses to 3 or 4 gallons; tie mosquito netting over jar; add more apple parings as you have them, and all the cold tea left in teapot. Makes the very best vinegar.

BEET VINEGAR.

Take 1 bushel of sugar-beets, wash and grate them into a cheese or cider-press. Put the juice into a cask, cover the bung with netting, and set in the sun. In 2 or 3 weeks you will have 5 or 6 gallons of good vinegar.

CAYENNE VINEGAR.

Mrs. Z. B. Glynn, Boston, Massachusetts.

Half ounce cayenne pepper put into 1 pint vinegar. Let steep in a bottle for a month. Then strain off and bottle for use. Is excellent seasoning for all kinds of soups and sauces, but must be used very sparingly.

CELERY VINEGAR.

Pound a cup of celery-seed and put into a bottle, and fill up with strong vinegar. Shake once a day; in 2 weeks strain for use.

CLOVER BLOOM VINEGAR.

Put 6 pounds brown sugar to ½ bushel clover bloom. Add 4 quarts molasses and 9 gallons boiling water. Let cool and add 3 pints hop yeast. Lay a folded sheet over the tub and let stand 14 days. Strain and put away.

CORN VINEGAR.

Boil 1 pint corn in 4 quarts rain water till the grains burst. Put it all in a crock, add 1 pint syrup, and water to make a gallon. Tie double mosquito netting over and keep warm about 4 weeks. Do not cork the jug when you put the vinegar away, but tie a cloth over. Put some of the "mother" in.

CURRANT VINEGAR.

One quart currant juice strained as for jelly, 3 quarts of rain water, 1 pound of sugar. Keep warm.

HONEY VINEGAR.

To 1 quart of clear honey put 8 quarts warm water; mix it well together; when it has passed through the ascetous fermentation, a white vinegar will be formed, in many respects better than the ordinary vinegar.

HORSE-RADISH VINEGAR.

Scrape 5 tablespoons horse-radish. Add 1 tablespoon cayenne pepper. Mix and pour on 1 quart vinegar. Let stand a week, and use as a relish for cold meats.

LEMON VINEGAR.

Put the rind of 2 large smooth lemons in a quart bottle. Fill with vinegar. It will be flavored sufficient for use in about 10 days.

POTATO VINEGAR.

Two gallons of water that potatoes have been boiled in, 1 pound brown sugar, a cup of hop yeast. In 3 or 4 weeks, you will have most excellent vinegar. Cucumbers cut fresh from the vines without salt, will keep in this vinegar.

RASPBERRY VINEGAR.

Put 2 quarts fresh raspberries in a crock and pour over them a quart of vinegar. Let stand 24 hours, strain, and pour it over 2 quarts fresh berries. After another 24 hours, strain again, and add a pound of loaf sugar to each pint of the vinegar. Set the vessel in a kettle of water and let it boil an hour briskly. Skim it when the scum rises. Bottle it when cold.

RHUBARB VINEGAR.

Take 12 large stalks of pie-plant. Bruise them, and pour on 5 gallons water. After standing 24 hours, strain and add 9 pounds brown sugar and a small cup of yeast. Keep warm a month. Strain it and keep in the cask till sour enough to use.

SPEARMINT VINEGAR.

Gather clean, fresh spearmint, peppermint, or celery seed, put in a wide-mouthed bottle enough to nearly fill it loosely. Fill with vinegar, cork, and in about 3 weeks pour the vinegar off into another bottle and cork well. Serve with cold meats. Also good with soup and roasts.

SPICED VINEGAR.

Two gallons cider vinegar, 2¼ pounds brown sugar, 1½ ounces allspice, 1½ ounces celery seed, 1½ ounces cloves, 1½ ounces ground mustard, 1½ ounces mace, 1½ ounces pepper, 1½ ounces turmeric, 1½ ounces white ginger. Put the spices in little loose muslin bags in the jar with the vinegar and sugar.

SUGAR VINEGAR.

To 1 quart sugar put 7 quarts warm water. Add yeast in proportion of a pint to 8 gallons. Put it into a close cask and keep in a warm place. It will be fit for use in a few weeks.

TARRAGON VINEGAR.

Gather the tarragon just previous to blossoming. Bruise and twist it, and fill up bottles with it. Pour good vinegar over to cover it, and let stand a couple of months. It may then be poured off and corked up for winter use. Serve with meats.

TOMATO VINEGAR.

To 4 quarts rain water add 1 pint sorghum and 4 quarts ripe tomatoes. The tomatoes are good to eat.

Picnics, Lunches, Entertainments.

HERE we give a few suggestions which may not come amiss. From the subjoined list a nice variety of dishes may be selected: Panned oysters, boiled ham, fried chicken, pressed chicken, pressed veal, veal loaf, plain hard-boiled eggs, stuffed eggs, sardines, sausages, baked beans, Saratoga potatoes, radishes, cold slaw, salads of any kind, pickled peaches, pickled beans (the white wax beans are nicest, and spice them a little), rolled sandwiches, plain sandwiches, jelly, pickles, etc. Potted meats that can be procured at grocery stores are quite nice. Bottled pickles are rather in favor. Take butter in a jelly-glass or other covered dish. Take bread in a whole loaf rather than in slices, but if slices are preferred wrap each two, buttered and laid together, in tissue paper. Biscuit are always nice. Ginger cookies are relished more than rich cake. If Saratoga potatoes are used, fry only a few at a time in hot lard and carry them in fancy papers. Take jelly and preserves in glasses. Cakes and pies to suit one's taste. Tea may be put into a bottle of cold water, and will make a good beverage. Portable lemonade is handy, but lemons should always be carried if they can be procured, together with all seasonable fruits. Don't forget pepper, and salt, and sugar.

FOR A SOCIAL TEA PARTY OF 25.—

6 dozen sandwiches.
100 fried oysters.
2 chickens pressed.
1 pound coffee.
1 gallon ice cream.

Cake as desired, in little or great variety.

ICE CREAM AND CAKE FOR 25 PERSONS.

One gallon of cream and 3 loaves of cake will serve 25 persons. The writer has gotten 50 large dishes of cream by actual count from 2½ gallons, besides giving out many extra spoonsful to different children.

QUANTITIES REQUIRED FOR CHURCH LUNCHES.

FOR 25 PERSONS.—

4 loaves bread, or 6 dozen biscuit.
½ pound butter.
1 pound coffee in 5 quarts water.
2 ounces tea.
2 pounds sugar.
1 pint cream and 1 pint milk mixed.
1 quart pickles.
5 pounds ham before it is boiled.
2 cans fruit, or
2 quarts cranberries.

FOR 150 PERSONS.—

12 dozen biscuit.
6 loaves white bread.
6 loaves Graham bread.
150 doughnuts.
2 hams.
4 tongues.
1 gallon pickles.
4 pounds coffee.
½ pound tea.
10 pounds sugar.
4 pounds butter.
2 quarts cream and
2 quarts milk mixed.

SCHOOL LUNCHES.

Croquettes, Graham bread, orange.

Bread and butter, fresh tomato, hard-boiled egg, wafers.

Cheese sandwich, fresh cucumbers, cookies.

Vegetable salad, bread and butter sandwich, apple turnovers.

Minced meat or fish sandwich, cup custard, ginger cookies.

Egg sandwich, Saratogo chips, tarts.

Cold roast meat, bread and butter, molasses eake.

Cold ham, bread and butter, pickle, baked apple.

Corned beef, Graham bread and butter, cup cake, pickled pear or peach.

Biscuit and butter, cottage cheese, cake.

Fish ball, bread, cold baked beans, pickles, apple sauce.

Rice cutlets, bread and butter, apples.

LUNCHES FOR TRAVELING.

It is usually preferable to carry lunch in a pasteboard box that may be thrown away. If for more than one meal it is better to put each meal by itself in a separate box or compartment.

Bread for sandwiches should be cut thin and wrapped separately in paraffine paper.

Wrap meat, cake, cookies and cheese, each alone, in oiled paper.

Put pickles in covered jelly glass or jars.

Salad may be carried in a small jar.

Celery is an appetizing lunch relish.

Fried chicken, cut in small joints and wrapped carefully, is delicious.

Portable lemonade is good.

Carry your own drinking cup.

A YELLOW LUNCHEON.

The embroidered center pieces should be those having yellow for the prevailing color. In the center of the table should be a vase of yellow flowers. At each place may be placed a card with the name of the person in heavy gilt letters On a bread and butter plate at each place put a ball of butter, a couple of Saratogo wafers, and a half lemon rind filled with very finely-chopped cabbage salad.

FIRST COURSE.

Potato Puree with Whipped Cream.

SECOND COURSE.

Fish Turbot in Individual Shells, and Brown Bread with Pickles.

THIRD COURSE.

Creamed Chicken with Mushrooms, served in Ramikin dishes. Coffee, Hot Rolls and Jelly with this course.

FOURTH COURSE.

Shrimp Salad.

FIFTH COURSE.

Trilby Ice Cream and Assorted Cake.

This is not a difficult menu, as the work can be done largely beforehand. The fish and chicken may be made ready for the final cooking in the little dishes, and one course will cook while the preceding one is being served. This insures every dish to be piping hot.

RED LUNCHEON.

Deviled crackers.
Oyster Loaves. Sweet Potato Croquettes.
Stuffed Tomatoes. Hot Rolls. Chopped Pickles.
Raspberry Frappe.

Chestnut Salad. Wafers.
Cherry Pudding.
Coffee. Iced Grapes.

NASTURTIUM LUNCHEON.

FIRST COURSE.

Muskmelons.

SECOND COURSE.

Creamed Mushrooms in Ramikin Dishes.
Nasturtium Sandwiches. Olives.

THIRD COURSE.

Creamed Chicken. Macaroni Croquettes.
French Fried Potatoes. Hot Rolls. Olives.
Pickled Peaches. Pineapple Sherbet.

FOURTH COURSE.

Tomatoes with Celery Stuffing, served with Mayonnaise Dressing. Crackers.

FIFTH COURSE.

Ice Cream. White Cake. Yellow Cake. Lemon Jelly.

SIXTH COURSE.

Coffee. Mints.

Salted Almonds and Mints with every course.

Nasturtiums at each end of table and asters in center.

YELLOW DINNER.

Cream of Pea Soup.
Celery. Bread Sticks.
Roast Turkey with Chestnut Dressing.
Potatoes with Rice.
Baked Corn. Hot Rolls.
Pickled Peaches. Red Currant Jelly.
Shrimp Salad. Wafers. Olives.

Bisque Glace. Cake.
Cheese. Crackers.
Preserved Ginger.
Coffee.

Yellow chrysanthemums may be used as table decoration.

THANKSGIVING DINNER.

Clear Soup.
Roast Turkey. Cranberry Sauce.
Mashed Turnips. Mashed Potatoes. Canned Corn.
Baked Squash.
Fish Salad. Cheese Balls.
Chicken Pie. Celery. Olives. Pickles.
Fruit. Nuts.
Pumpkin Pie. Apple Pie.
Snow Pudding.
Coffee.

VEGETARIAN THANKSGIVING DINNER.

Cream of Celery.
Olives. Tomatoes. Cucumbers.
Salted Almonds. Pickled Walnuts.
Braised Lettuce with Mushroom Sauce.
Celery Croquettes.
Stewed Oyster Plant. Rissoles. Sweet Potatoes.
Lyonnaise Potatoes. Brussels Sprouts with Cream Sauce.
Lemon Ice.
French Peas.
Baked Stuffed Tomatoes with Spaghetti.
Fried Squash with Corn Fritters.
Mixed Salad. Toasted Crackers.
Rice and Apricots. Mixed Fruits. Orange Salad.
Cheese. Fruits. Nuts. Raisins.
Cakes. Tea. Coffee. Chocolate.

CHRISTMAS DINNER.

Oyster Soup.
Roast Goose.
Rutabagas. Boiled Onions. Sweet Potatoes.
Celery. Olives. Sweet Pickles.
Roast Beef. Browned Potatoes.
Russian Salad. Wafers.
Mince Pie. Custard Pie. Plum Pudding.
Grapes. Oranges. Nuts. Raisins.
Coffee.

NEW YEAR'S COLLATION.

Spread the table with the very whitest of linen, and of the best quality you can afford. Potted plants, vines or cut flowers may be used for decoration. Ribbons have been in vogue for some time, placed flat on the table with bows at the corners, or festooned to the center gas jet. The fashion for one season may so change that one would be quite out of style to use the same for a second season. The following suggestions may serve as helpful reminders when preparing for New Year's calls. Remember always that an appetizing sandwich is always appreciated more than rich pastry, and a good cup of coffee cr chocolate is liked by nine hundred and ninety-nine out of every thousand persons, and the same large proportion will honor and respect the hostess who abstains wholly from offering alcoholic drinks. The quantity imbibed in your house alone might not intoxicate, but when yours is multiplied by ten, fifteen, twenty or more, the result is very apt to be appalling. Any of the following dishes are suitable for the occasion: Cold roast turkey, boned turkey, cold roast chicken, ham, tongue, scalloped oysters, jellied meats, salads, pickles, Charlotte Russe, light and dark fruit cake, fruits, nuts, ices, coffee, chocolate, lemonade, confectionery. Two chickens pressed, 1 ten pound turkey, 2 molds of Charlotte Russe will suffice for 25 persons. A keen-edged knife will cut a cake of ordinary size into 40 pieces. Large pieces should be avoided.

LENTEN BREAKFAST.

Fresh Dates.
Fine Hominy with Milk or Cream.
Baked Eggs. Lyonnaise Potatoes.
Graham Gems. Coffee.

LENTEN DINNER.

Tomato Soup.
Baked Macaroni with Cheese.
Hubbard Squash. Potatoes. Lima Beans.
Lettuce Salad. Crackers.
Baked Indian Pudding. Tea.

LENTEN SUPPER.

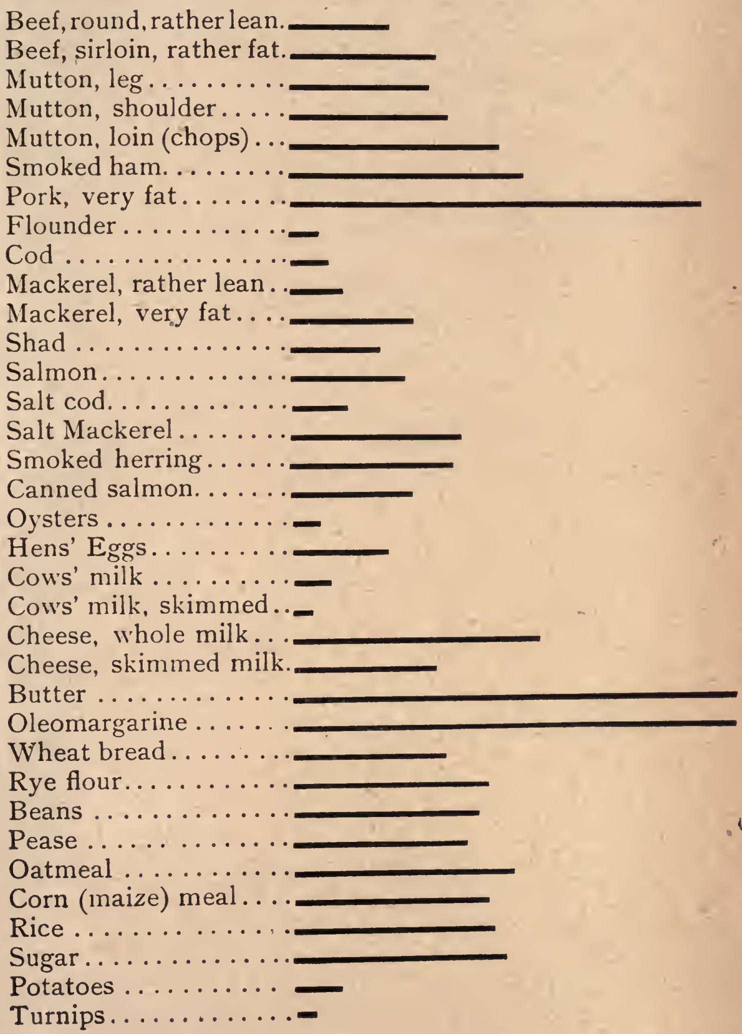
Lobster Farcie. Potatoes a la Creme.
Cabbage Salad. Hot Rolls.
Warm Gingerbread. Tea. Stewed Cranberries.

EASTER DINNER.

Cream Tomato Soup.
Scalloped Eggs. Brown Bread.
Roast Tenderloin of Beef. Succotash.
Asparagus. White Turnips. Tomatoes.
Cabbage Salad.
Ambrosia. Nuts. Raisins. Cake.
Coffee.

POTENTIAL ENERGY OF FOOD.

This table represents the fuel value and comparative amount of actual nutrients in the foods mentioned.



THE FIVE FOOD PRINCIPLES.

The five food principles are water, proteids, fats, carbohydrates and salts or mineral matter.

WATER is the medium which floats things through the body.

THE PROTEIDS, called also albumenoids, are flesh foods which build and restore the body. They are called nitrogenous foods.

THE FATS give off heat and serve indirectly as a source of muscular energy, and are called carbonaceous foods.

THE CARBOHYDRATES, sometimes called work foods, furnish fat to tissues and are the main source of muscular energy.

THE SALTS combine with fluids and solids of foods and aid in forming bone, and also aid in the process of digestion.

Water is the most abundant natural product. In the human body fully 70 per cent. of its weight is water, and all the tissues and secretions and the hair, nails and teeth contain a small amount.

In a human body weighing 150 pounds the average weight of the component parts is as follows:

	Pounds.	Ounces.
Water..........................	105	..
Albumen and similar substances......	17	4
Fat..........................	5	..
Bone..........................	4	6
Cartilage..........................	1	6
Mineral matter..........................	13	..
Keratin (hair, nails and a mixture of nitrogenous substances)...........	4	
Total..........................	150	

The quantity of food required to keep the body in good working condition depends upon the temperature, the season and climate, work, exercise and occupation, age, sex and clothing.

USES OF FOOD IN THE BODY.

Food supplies the wants of the body in several ways. It either—

1. Is used to form the tissues and fluids of the body.
2. Is used to repair the wastes of the tissue.
3. Is stored in the body for future consumption.
4. Is consumed as fuel, its potential energy being transformed into heat or muscular energy or other forms of energy required by the body; or
5. In being consumed protects tissue or other food from consumption.

Ellen H. Richards makes the foregoing statements and after several interesting tables goes on to give us:

THE EVIDENCES OF GOOD HEALTH.

How shall we know if we are in our best condition?

First, we shall not be thinking about it at all. We shall not mind about the quality of our food very much. Life will hold other pleasures for us.

Mere motion, action, work, that is, use of muscular power, brings a delightful sense of life and force. The healthy workman goes to his day's work with vigor in his step, the school boy to his desk with eagerness.

If we find ourselves sluggish and tired in the morning it is because something is wrong. The standard of good health is for all alike the CONSCIOUSNESS OF POWER. We ask, How much *power* of *work* is there in the food we eat? —how much food do we need for a day's work? We call this power ENERGY, and we reckon the force in Calories, that is in the mechanical equivalent of heat. This is the starting point of all our modern work in dietetics.

The modern standard, then, of good health is energy, power to do work; and by work we mean thinking, inventing, painting, writing, just as much as swinging a sledge hammer.

CHAFING DISH COOKERY.

The modern chafing dish complete consists of stand and lamp, the blazer or dish proper, a cutlet dish and the hot water pan. The cutlet dish does not come with many of them, and in the cheap ones the hot water pan is also left out; but any cheap basin will answer the purpose. The wick in the lamp must be looked after. The asbestos wick, or the common ball five-stranded lamp wick (cut into 5-inch lengths, and 12 to 14 of these rolled together) may be used with equal satisfaction. Trim the wicks evenly at the top and fill the lamp about half full of alcohol. It is not necessary to use high proof spirits; wood alcohol will answer and comes much cheaper. Keep the wicks quite low and do not light them until ready to begin operations.

As a general rule the cooking is done in the blazer—over the flame when a quick, intense heat is required, and over the hot water to re-warm or cook more slowly. Put out the light as soon as the cooking is finished. Heat the dishes beforehand and prepare the foods for the chafing dish in the kitchen before seating yourself at the table with the chafing dish before you.

Wafers or pieces of toast are the usual accompaniment to chafing dish foods. Anything to re-warm or anything that will cook quickly can be done in a chafing dish, whether fish, flesh, fowl, eggs or vegetables.

TRANSLATION OF FRENCH TERMS IN MODERN MENUS.

One is often at a loss to know what is to be served when confronted with a modern menu card. The following embraces nearly all ordinary dishes from first course to last.

SOUPS.

FRENCH.	ENGLISH.
Consomme de bœuf Clair	Amber or clear soup.
Potage aux croutons	Soup with bread.
Consomme aux legumes	Soup with vegetables.
Consomme aux haricots verts.	Clear soup with French beans.
Consomme aux nouilles	Noodle Soup.
Potage printanier	Spring soup.
Potage aux queues de bœuf	Oxtail soup.
Potage a la puree de volaille	Chicken puree.
Potage a la fausse tortue	Mock turtle.
Potage aux huitres	Oyster.
Puree legumes	Vegetable puree.
Soup a l'oignon	Onion soup.
Potage puree de pommes de terre	Potato soup.
Potage a la puree de haricots.	Bean soup.
Potage a la St. Germain	Green pea soup with peas.
Consomme tortue verte	Green turtle soup.
Bisque de crabes	Crab soup.
Puree de gibier	Game soup.
Puree a la queue de bœuf	Oxtail soup.
Consomme aux pates d'Italie	Italian paste.
Consomme a la paysanne	Peasant soup.
Consomme a la careme	Lenten soup.
Consomme aux lentilles	Lentil soup.
Consomme gombo	Gumbo soup.
Consomme en tasse	Consomme in cups.

SHELL-FISH.

HUITRES ET CLOVIS.	OYSTERS AND CLAMS.
Huitres sur coquille	Oysters on half shell.
Huitres roties	Oysters roasted.

Huitres au gratin	Oysters escaloped.
Huitres a la poulette	Oysters fricassee.
Clovis sur coquille	Little Neck clams.
Clovis frites	Fried clams.
Croquettes de clovis	Clam fritters.

FISH.

FRENCH.	ENGLISH.
Saumon au bleu	Salmon boiled in court bouillon.
Saumon grille	Salmon broiled.
Saumon Saute	Salmon scalloped.
Saumon, sauce persil	Salmon, parsley sauce.
Morue a la bechamel	Cod, bechamel sauce.
Morue a la creme	Cod with cream sauce.
Darne d' esturgeon rotie	Roast fillet of sturgeon.
Truite, sauce genevoise	Trout, Geneva sauce.
Maquereaux a la flamande	Flemish mackerel.
Poisson varies	Panfish.
Perche blanche	White perch.
Poisson bleu	Bluefish.
Eperlans frits	Smelts, fried, plain.
Coquille St. Jacques, frites	Scallops, fried.
Poisson blanc	Whitefish.
Morue frite au petit sale	Codfish, fried with bacon.
Ablettes	Whitebait.
Oeufs d' alose	Shad roe.
Maquereau espagnol	Spanish mackerel.
Crabes molles	Soft shell crab.
Homard au naturel	Lobster, plain.
Saumon frais	Fresh salmon.
Filet de sole, frit	Flllet of sole, fried plain.

CHICKEN AND GAME.

VOLAILLE ET GIBIER.	CHICKEN AND GAME.
Jeune poulet, demi	Spring chicken, half.
Jeune poulet, entier	Spring chicken, whole.
Foies de volaille en brochette	Chicken's livers en brochette,
Pigerronnaux au cresson	Squabs with watercresses.

Poule de prairie, entier	Grouse, whole.
Poule de prairie, demi	Grouse, half.
Perdreau, entier	Partridge, whole.
Perdreau, demi	Partridge, half.
Filet de chevreuil, grille	Venison steak, broiled.
Caille	Quail.
Pigeon ramier	Wild pigeon.
Pluvier	Plover.
Chapon, farcie	Capon, stuffed.
Courlis	Doe birds.
Ortolans	Reed birds.
Dinde	Turkey.
Dinde aux marrons	Boiled turkey with chestnuts.

MEAT.

FRENCH.	ENGLISH.
Tendrons d'aqueau aux pointes d'asperges	Braised breasts of lamb and asparagus.
Ros bif aux pommes de terre	Roast beef and potatoes.
Cotolettes de veau	Veal cutlets.
Poitrine de veau aux petit pois	Breast of veal with green peas.
Pieds de mouton frits	Sheep's trotters fried.
Petit sale aux choux	Salt pork and cabbage.
Noix de bœuf braisee	Braised chump of beef.
Haricot	Stewed mutton with kidney beans.
Cochon de lait	Sucking pig.
Filet de bœuf aux champignons	Tenderloin of beef with mushrooms.
Ris deveau Piques et braises	Sweetbreads braised and larded.
Paupiet tes de bœuf aux olives	Beef, olives.
Aloyau de bœuf	Loin of beef.

SAUCES.

Sauce allemande	German sauce.
Sauce a la Bechamel	Bechamel sauce.

Sauce au beurre	Fresh butter sauce.
Sauce au homard	Lobster sauce.
Sauce au pautre homme	Poor man's sauce.
Sauce aux capres	Caper sauce.
Sauce aux crevettes	Shrimp sauce.
Sauce au kari	Curry sauce.
Sauce Hollandaise	Dutch Sauce.
Cabilland sauce aux huitres	Cod oyster sauce.

VEGETABLES.

LEGUMES.	VEGETABLES.
Pommes de terre, bouillies	Potatoes, boiled.
Pommes de terre, frites	Potatoes, fried.
Pommes de terre, saratoga	Potatoes, Saratoga.
Pommes de terre cuites au four	Potatoes, baked.
Pommes de terre a la maitre d'hotel	Potatoes stewed with fine herbs.
Pommes de terre, a la lyonnaise	Potatoes, Lyonnaise.
Patates ou pomms douces, frites	Potatoes, fried sweet.
Patates ou pommes hachees a la creme	Potatoes, hashed with cream
Patates ou pommes a la Parisienne	Parisian potatoes.
Puree de pommes de terre	Mashed potatoes.
Patates ou hachees et frites	Potatoes, hashed fried.
Patates ou a la persillade	Potatoes with parsley.
Epinards	Spinach.
Haricots verts	String beans.
Beignets de panais	Parsnip fritters.
Croute aux champignon	Mushrooms on toast.
Coquilles de champignon	Mushrooms in shells.
Topinambours	Jerusalem artichokes.
Carottes a la creme	Carrots, cream sauce.
Courge a la paysanne	Squash, country style.
Petits pois au beurre	Peas with butter.
Tomates farcies	Stuffed tomatoes.

Choux fleurs a la creme	Cauliflower with cream dressing.
Macaroni au gratin	Macaroni baked with cheese.
Spaghetti, a la napolitaine	Spaghetti, Neapolitan.
Croquettes de riz	Rice croquettes.
Asperges nouvelles	New asparagus.
Haricots verts francais	New French peas.
Haricots verts nouveaux	New green peas.
Salsifis	Egg plant.
Aubergine	Oyster plant.

BREAD.

Petits pains au beurre	French rolls and butter.
Petits pains au lait	Milk rolls.
Souffle aux œufs	Egg puffs.
Pain de mais ou de Graham	Graham or corn bread.
Pain grille	Dry toast.
Pain grille a l'eau	Dipped toast.
Pain grille au lait	Milk toast.
Pain grille a la creme	Cream toast.
Gaufres	Waffles.
Pain prun de Boston	Boston brown bread.

USEFUL HOUSEHOLD HINTS.

OLD CITIZEN TO A YOUNG WIFE. THE TABLE.
THE HOUSEHOLD. MISCELLANEOUS.

AN OLD CITIZEN TO A YOUNG WIFE.

You have noticed the monotony of existence, of course. With your husband the round of life is by days. With you it is three times as short, or by meals. Having to prepare food three times a day, indefinitely, you find that there are only narrow lines of eatables which can be relied on implicitly. However fancifully you may cook certain things, there are certain other articles which can be simply gotten up, and which will give better satisfaction. You will find that, for a steady jog over the course of life, yourself and husband will rely largely on good bread, butter, coffee, potatoes, beef, and mutton. These, with the fruits which come along already cooked, make up a constant bill of fare which puts strength in the limbs and, I think I may say, nobility in the heart. Now, if I can give any little hint about these cardinal elements of vitality which will hurry on your own conclusions, then any excuse for having opened my mouth at all will be sufficient.

Now, about bread. The old-fashioned way of making "sponge" is the best. If your mother or your grandmother can tell you how to make the bag of corn-meal stuff and then the more fleeting jar of wet, sour, and uncomfortable mixture, you will have light bread. The compressed yeast of the grocer never yields the same results. Again, if you live in the city, the "Vienna bread" will give you a good deal for your money. The true "Vienna bake" has cracks in the roll, where the gas has escaped in heating. This bread averages better than you or any other person with a small oven can bake. It never palls on the taste. If you have but two in the family, it is cheaper than home-made bakings of equal freshness.

Butter, since the introduction of grease into its manufacture, has become a problem. You cannot be sure that you are getting what you pay for, except during June. In June, butter is grass-sweet, and cannot be mistaken. If your grocer has butter at twenty, twenty-three, and twenty-eight cents, pay him twenty-eight cents. When it comes June, observe whether or not the first-class butter is grass-sweet. If not, your grocer is a rascal, and you must make a change at all hazards. If the grocer be honest he buys honestly. His best butter will have little or no grease in it. I am inclined to think this particular grease brings on the fearful winter cholera which has made its appearance simultaneously with the invention of oleomargarine. "Butter" set in a north window, exposed to the outside air, will often turn deathly white if there be grease in it, and by "grease" I, of course, mean the rendering fat of the slaughter-houses. Let your grocer understand that you resent grease in your butter; he will then make an effort to save you from that trial. Never hesitate in paying the highest price. The grocer deals with many who want "first-class" butter at a second-class price. They do not wish to be told they are not buying the best. Let him know that you are not a hypocrite in this matter. Good butter is the cheapest for *all* purposes, principally on account of your health.

A good cup of coffee is a "square meal" in itself. I can tell you just how to get it. Buy the best grades. If you choose roasted, have the grocer grind it before your eyes. Buy only one pound. Keep it in a tin canister. You need two-thirds of a pound of Java and one-third of a pound of Mocha. Go to the tinner's with a common, large coffee-pot. This ought to cost 35 cents. Have the tinner make an inside can something like a "plug-hat," with a rim. On the inside of the pot, a little below the top, set out four tin shoulders to catch the rim of the inside can as it is set down into the pot. The bottom of the inside can should almost touch the bottom of the pot. This ought to cost about 60 cents more. Now, this inside can should hold the grounds and water for four cups of coffee. To make the coffee, use a "top-full" and a little more of coffee, and pour water to fill up the inside can. Then hang the can in about three inches of water in the big pot. This will cook the coffee as glue or oatmeal should be cooked. The aroma will be in the coffee, instead of up stairs in the parlor or bedroom. If your husband has to hurry to business in the morning, get an oil-stove without any "extras," two wicks, and the coffee will cook in twenty minutes. That is about all an oil-stove is good for—to hurry up a coal stove. The coffee is done when the grounds have sunk. Put absolutely nothing in it save cream and sugar. This coffee will make your husband love you. It is a love-philter of the strongest nature. He will famish when he goes elsewhere for a meal.

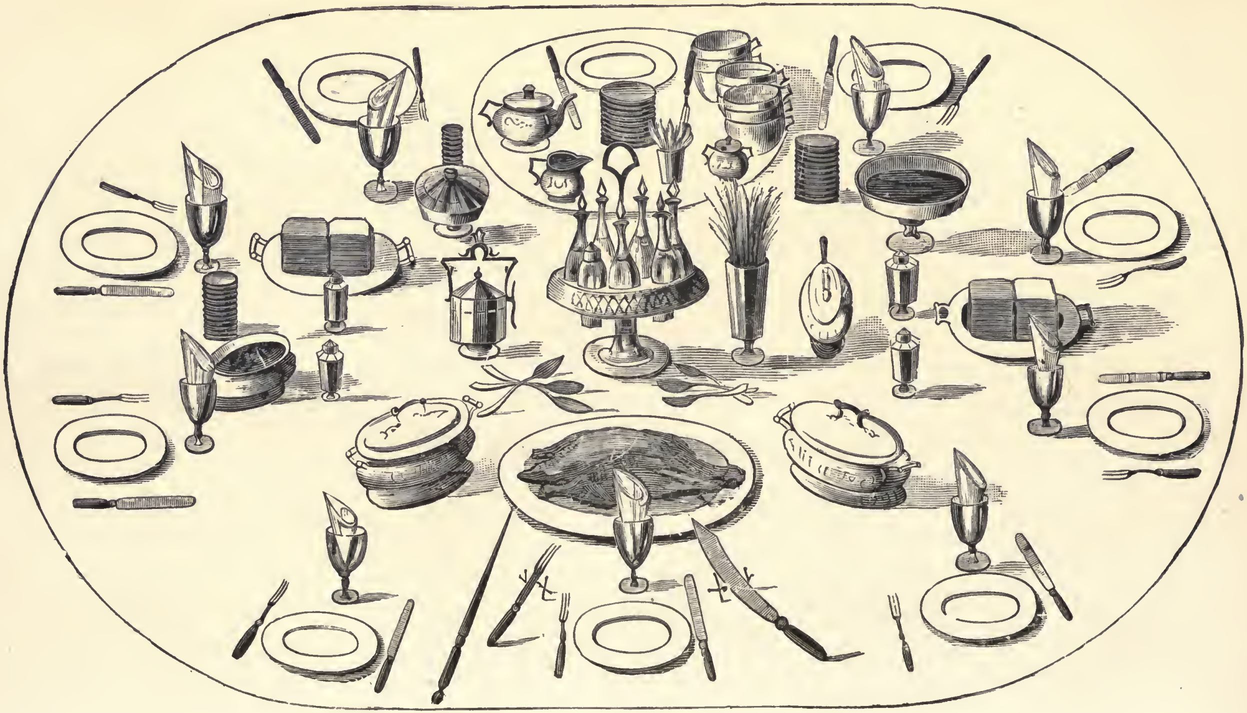
Your potatoes should be of the same size, peeled and cooked in cold water to start with. When they are fairly done, drain them excellently well, and keep the cover off them carefully. Do not let the steam strike in. Mash and mash and mash. Potatoes will stand a great lot of salt, and butter is thrown away on them, I am afraid. You can try that, however; what I am after is a dish of dry, mashed potatoes, as flaky as the snow in a blizzard. Some people's potatoes are as slushy as hop yeast. Bah! There are housewives who *never* have wet mashed potatoes, and I have given you their exact mode. If yours continue sloppy, simplify the proceeding; do not slice; be careful about the steam, and mash and mash.

If you live in the city, beef is your constant trouble. It is beef, beef, beef, until you sicken at the sound and turn paler still at the thing itself. Your reliance here must be on the Lord and in the butcher. It is the butcher's interest to sell you all his bad beef first, and you will find him singularly true to his interests. It is a good idea to change butchers once a month. Buy, however, at the center of the city, if possible. The nearer the limits the poorer the meat, as a rule. Good meat *costs*—but it is all eatable and digestible. I have found it the safest rule to buy the fattest. The marbled appearance sometimes comes from the sudden fattening on swill of a tough old cow. A good porter-house steak is as long as a large platter, and is grateful to the taste, tail, fat, and all. This, broiled on a big bed of coals, turned often, and dressed with melted butter, pepper, salt, slices of lemon and bits of parsely tops, is the best eating in the world. It makes one hungry to think of it! Never fry meat in lard. But you can neither get nor afford this big porter-house regularly. Do the best you can with your own butcher. His meat is not fit to eat. Tell him so. He knows it. But it is up to the demand. That is what he is after. When you go down town you get where they have to have better meat. Never buy mutton far from the center of the city, under any circumstances. Have your husband go into a shop where the sides hang. You want a young wether with three inches of fat on the outside. You want no bucks. The buck is high over the shoulders—a regular hump. No real wether ever grows high there. You don't want any ewe, either. Cut from the ribs about as many as you can eat—a hungry man can eat two or three. The butcher will clip off an inch of the fat. You will have a time of broiling it, for it will burn like oil. But, on the table, it is the healthiest meat in the world. It comes close to being the best tasting. The bad popular idea of mutton comes from the fact that the lean bucks all go towards the limits of the city to be sold. After a meal of gilt-edged broiled mutton, your husband will think this is quite a good world to get along in.

As for yourself you thrive best on poultry. Have it often. You are, probably, not a bad judge of a chicken. Twist the wing. See that the butcher has not already twisted it before you! Never, my dear friend, trust your stomach with the digestion of pork. It is a meat unfit for female food. Use lard about as much as you use calomel. Cake is not so dyspeptic as pies. I think the butter makes the difference. Avoid frying for weeks at a time ; make your own experiments in this matter. Our fresh water fish are the very best. In little lakes they get bad in July. In cold lakes they keep good longer. Keep honey, dried peaches, and prunes on hand to regulate your bowels. Some people can eat neither milk nor cheese, nor eggs (except in March). Experiment with them. People with the piles must not eat tomatoes at all. Cider is a magnificent thing for bad livers, catarrh, and other troubles which come from or cause bad action of the bowels. You see I mix medicine with meals ; it cuts down doctors' bills.

It may strike you that I have laid out a costly schedule. You must, therefore, be more economical elsewhere. I have calculated on shaving off a little from physic and tonic in order to put it on the porter-house and mutton chops. Physic and tonic come high. Think how much longer your husband will live on first-class food! Waste of such materials can have no fitting apology. JOHN McGOVERN.

* * *



THE TABLE.

DESCRIPTION OF COLORED PLATES. DINNER ETIQUET.
BILLS OF FARE. CHILDREN'S PARTY. CARVING.

UNDER the head of "The Table," I include the setting of the table, the garnishing or decorating the dishes, the etiquet of the table, and carving. Dishes must be good and well cooked, of course. To have them tastefully arranged and gracefully served is not less important. Nothing displays the housewife's taste more. When the food is rich it gives it an added charm. When plain it will atone for the lack. No one is insensible to its influence. Many housekeepers sadly neglect this branch of their art, for to serve the food well is an art, and no unimportant one, either. It will pay you to study it. Excel in it, if you can.

DESCRIPTION OF COLORED PLATES.

These colored plates have been prepared to illustrate the manner of garnishing dishes. Any housewife can set her table artistically by simply adopting the suggestions made here and in the chapter on Garnishing—pages 117 and 118.

PLATE I.

Cake with Ornamental Frosting.—Bake a handsome loaf cake and frost rather thinly with plain white icing. Let get dry before using the ornamentation. Make a cone out of some stiff writing paper, and fasten together with paste or white of egg. Mark on the dry icing with a lead pencil any design desired for vine, wreath, or flowers. For the ornamental frosting, use about a pound of fine icing sugar to the whites of three eggs. Put half the sugar with the eggs in a bowl and beat vigorously with a small wooden paddle. Then add half a teaspoon cream of tartar and half the remaining sugar and beat still longer. Beat away, and add a very little sugar at a time until of the right consistency to flow through the cone. Fill the cone three-fourths full and fold the end down and cut off the point to form the size of hole required. Now guide the cone with the left hand and press the icing out by putting the right thumb on the folded part of the cone. Follow the lines, making light or heavy, as experience will soon teach you. Leave room on the top for some flowers. A Bride's Cake should be placed on a lace paper.

Fruit.—This is a simple arrangement of apples and pears with green leaves interspersed.

Epergne.—A vase of flowers is at the top. The fruit-dish proper is filled with grapes, bananas, and oranges.

Salad—Garnished.—This may represent any salad, either vegetable, fish, or chicken. Arrange green leaves of parsley, celery tops, or curled lettuce as prettily as may be, across the top. Capers may be used effectively.

Lobster—Garnished.—The lobster (boiled) may be placed upon a bed of crisp lettuce, with a garnish of halves of cold, hard-boiled eggs, as seen in the cut.

PLATE II.

Mackerel.—Slices of lemon are placed on the boiled mackerel, and parsley used as a further garnish.

Small Fish.—Parsley, curled lettuce, or fringed celery are placed as seen in the cut.

Roast Haunch of Mutton.—Any sprigs of green that are at hand may be used to ornament the dish as represented.

Baked Fish.—Lemons are cut in halves and the rind notched like saw-teeth as seen in the cut, and placed alternately with sprigs of green.

Porter-House Steak.—Thin slices of lemon are placed on the steak, and sprigs of green around it.

Slices of Cold Meat.—Slices of lemon and sprigs of green are placed as seen in the cut.

PLATE III

Roast Leg of Pork.—Sprigs of green are placed on the platter close to the roast. (Slices of lemon might be added to this.)

Fowl.—There are sprigs of parsley at either end, and little dots of cranberry sauce around the edge.

Roast Pig.—Mr. Piggy has a baked apple in his mouth, while his tail and legs rest on sprigs of green.

Roast Turkey.—Fried link sausages alternated with green celery tops are placed entirely around the turkey.

Fillet of Veal.—Slices of lemon and sprigs of green are placed around the fillet as shown in the cut.

Forequarter of Lamb.—Curled lettuce or other green garnish may be used for this roast.

SET TABLE.

If soup be served as a first course, the cut may be considered as representing the table as made ready for the next course.

Flowers add to the appearance of any table, and are always in good taste. When the caster is used, the flowers may be in two bouquets at the ends of the table. A new custom now adopted by many families is to dispense with the caster. This gives room on the table for a center-piece of flowers either in a vase or glass. The pretty little glass vinegar jug with the equally pretty pepper and salt bottles now to be found in any crockery store serve the purpose of a caster. In the cut, I have retained the caster, as the majority of housekeepers might be unwilling to discard it. The pepper and salt bottles are also represented, although the peppers are not necessary if the caster is used. Those who prefer individual salt-cellars, will, of course, use them.

The knife and fork are sometimes placed side by side horizontally, sometimes the fork at the left and the knife at right angles to it just beyond the plate, and sometimes as seen in the cut. With so many different tastes, there can be no absolute rule.

Goblets may be grouped together on a sideboard, on a side table, in a tray at one end of the table, or one put at each place, as seen in the picture.

Napkins are folded in all varieties of shapes. On the whole, the simple square fold, I think, is preferable to all others, in which case lay one at each place. In the picture, they show to better advantage in the goblets.

In cold weather, the plates are heated and put in a pile at the carver's place.

In families where no servant is kept, it is perfectly proper for a guest to assist in waiting upon any dish sufficiently near. One may help to the butter, another to the cranberry or other sauce, and another to the vegetable that is to be served in a separate dish. Two kinds of vegetables are quite enough for the host to wait upon, especially when a turkey is to be carved, for he must also help to the dressing and the gravy.

When this course is finished, remove the plates, knives and forks, platter, and vegetable dishes. Brush the table-cloth with a crumb brush.

If the dessert be pie or pudding, it should be brought on in the dish in which it was baked and placed with plates before the host or hostess, either of whom may serve it. If pie, let the one who serves it put a fork upon each plate. If it be pudding requiring a spoon, the spoon-holder may be passed to each one. For cake and fruit, put a plate with knife and fork at each place and pass the dessert around.

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DINNER ETIQUET.

The best dinners, and those that give most pleasure and satisfaction both to guests and hostess, are not necessarily the most expensive or ceremonious. First of all, in issuing invitations, be sure that your guests are similar in taste and in the same social scale. Then, a cordial welcome ; a cheery dining room ; with bright conversation and a delicate attention to each guest ; with dishes well cooked and daintily served, will insure a charming meal, and you will be pronounced a Royal hostess.

WHOM TO INVITE.

Great tact should be exercised in selecting guests for a dinner party. Those moving in the same social circle and of known congeniality should be brought together.

Avoid bringing in contact those who are not on friendly terms with one another.

Persons of literary tastes should be invited with artists and musicians. Religiously-inclined persons would not be agreeably entertained by those inclined to theatricals or dancing.

Gentlemen should not be invited to a mixed company without their wives. And ladies should not be invited without their husbands if other ladies and their husbands are invited.

Invitations should be sent by messenger, and not mailed, unless to persons out of town.

INVITATIONS.

Among a variety of forms, we give one of Invitation, one of Acceptance, and one of Regret:

Mr. and Mrs. Guy Livingstone
request the pleasure of
Mr. and Mrs. Roy Hamilton's
company at dinner,
On Friday, Jan. Second, 1885,
At Six o'clock.

5030 Washington Boulevard.

Mr. and Mrs. Hamilton write an Acceptance as follows:

Mr. and Mrs. Roy Hamilton accept with pleasure the invitation of Mr. and Mrs. Livingstone to dinner on January Second, at six o'clock.

Or, if circumstances require it, send Regrets, as follows:

Mr. and Mrs. Hamilton regret that a previous engagement will prevent them from accepting the kind invitation of Mr. and Mrs. Livingstone for January Second.

In a note of acceptance it is well to name the day and the hour, to avoid any possible mistake.

If the dinner is very ceremonious, the invitations should be sent out from one to two weeks in advance. If not very formal, from two days to a week are regarded as sufficient time.

An answer should be returned at once, that the hostess may make her arrangements accordingly.

Guests should arrive about fifteen minutes before the hour named for the dinner. A delay beyond the hour is unpardonable. A hostess ought never to wait beyond fifteen minutes for a tardy guest. When the guests are all assembled, after removing their wraps, the hostess will inform each gentlemen whom he is to escort to the table.

"DINNER IS READY."

Let dinner be announced quietly by the attendant to the hostess, who nods to the host and he leads the way with the lady assigned to him. This may be the eldest lady present, or a lady for whom the dinner is given, or a bride. The other guests follow, the ladies on the right arm of their escorts, followed by the hostess with the most distinguished gentleman, or the one whom she wishes to honor, placing him at her right hand, she being opposite the host. The guests all remain standing until she seats herself. The ladies are assisted to seats by their escorts, who immediately seat themselves. The ladies sit at the right of their escorts. The host and hostess may sit at opposite sides or at opposite ends, as seems most convenient.

If guests who are unacquainted find themselves side by side at the dinner table, it is perfectly proper for them to engage in conversation. It is not etiquet for husbands or brothers to escort their own wives or sisters.

THE TABLE.

The table-cloth should be white and spotless, and of as "fine linen" as the means of the hostess will justify. Let the napkins be large, of fine texture, and unstarched. Under the table-cloth should be placed a thick spread to deaden the sound. Cotton flannel or baize may be used. An epergne of fruit and flowers, or a center-piece of flowers, is always in good taste. A tiny bouquet in bouquet-holder, or tied neatly with a ribbon, placed at the plate of each lady guest, and a button-hole bouquet for each gentleman, are marks of delicate attention, besides being aids in the decoration of the table.

THE DINNER.

If raw oysters enter into the bill of fare, they must be the first course. If they are omitted, the soup is the first.

Soup as a first course is sometimes placed at each plate before the meal is announced. If it is so served, the soup-plates should be well heated. It seems desirable for some reasons to serve it in this manner. Especially with an untrained servant, danger of spilling is avoided, which is worth considering in a company of richly-dressed ladies. If served at the table, it is proper for either host or hostess to officiate. The tureen and pile of plates are placed in front and but a single ladle-full dipped into each plate, passed to an attendant who serves first the lady of honor then all the other ladies, followed by the gentleman of honor and the other gentlemen. The plate must be handed at the left on a salver—(but water should always be poured at the right). All should take soup, even if they eat but little. As soon as each one has finished, the plate should be removed. The hostess must eat (or appear to eat) until each guest has finished. When all are through and the tureen is removed, the next course is brought on. If it is fish, do not serve more than one vegetable with it. Bread is passed with each course after soup.

Next follows the roast of meat or fowls. It is in good taste for a sirloin with proper accompaniments of vegetables, pickles, jelly, etc., to constitute the substantial part of the meal without any fowls. Or, if preferred, a nice turkey with the usual accompaniments may be served instead, to be followed by the pastry. Jelly is not served in sauce-dishes, but is put upon the dinner-plate, either by the host or by each gentleman for himself and the lady at his side. Do not help too abundantly. It is in very bad taste. Do not urge a second supply of the same dish.

If finger-bowls are used, one should be placed at the left of each plate. It should contain luke-warm water and a slice of lemon, or a geranium leaf, or any slight flavoring of rose, verbena, or anything else. Colored finger-bowls are prettier than white. They may be put in place before the guests are seated, or brought on with the dessert.

After the substantial part of the meal is removed, it is optional whether or not to change the table linen.

The dishes pertaining to each course must all be removed, and others substituted for the next course.

Dessert-cloths and napkins can be procured, and are exceedingly pretty and in good taste.

The pudding and pastry is next served. Coffee may be served with this, or at the last. When coffee is served, the cream and sugar—as desired—should be put into the cups first, and the hostess should always pour it.

Fruit comes after the pastry, and confectionery and ices follow. Fruit-cloths and napkins are used optionally. They are always colored.

When the meal is finished, the hostess rises and the others follow her example. The gentlemen usually repair to the smoking-room, while the ladies proceed directly to the parlors, preceded by the eldest, for a social chat. It is proper to depart in an hour after the dinner is over.

HINTS TO THE INVITED.

Wear gloves to the table, and remove them when seated.

A gentlemen must see that the lady whom he escorted is helped to whatever she wishes, but should not offer to help others who have escorts.

Eat raw oysters with a fork.

Eat soup from the side of a spoon, and silently. Do not tip the plate for the last spoonful.

Eat fish with a fork.

Do not mix your food on the plate.

Eat cheese with a fork. Macaroni also.

Eat game and fowl with a fork. Cut the meat from the bones with a knife, but do not carry a bone to the mouth at a dinner party.

Do not use your own knife and fork for purposes for which other knives and forks are provided.

Do not use the edge of the table-cloth for a napkin.

Do not eat noisily.

Do not soil the table-cloth by setting a dripping cup of tea or coffee on it.

Drink tea or coffee from the cup and not from the saucer.

Do not soil the cloth by laying the knife and fork on it, instead of on the plate.

Do not partake too freely of any delicacy.

Do not speak in boisterous tones at the table.

Do not use a handkerchief if it can possibly be avoided. If obliged to cough, turn the head and hide the mouth with the napkin.

Do not speak of disagreeable subjects or loathsome objects at the table.

Do not stir the tea or coffee noisily, or so as to spill it.

Do not, by word or manner, take exceptions to any article of food set before you. If anything disagreeable is found in your food, put it aside quietly and without remark.

When a dish is particularly inviting, it may be spoken of in praise to the hostess.

Eat slowly.

Pay no attention to accidents.

Do not lean the elbows on the table, or tip the chair.

To use the finger-bowl, dip the fingers in lightly and wipe them on the napkin.

Never pick the teeth at the table.

Do not fold the napkin when done with it at a dinner party.

When taking leave after the close of the dinner, thank the hostess for the enjoyment conferred upon you.

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BILLS OF FARE.

> " No useless dish our table crowds ;
> Harmoniously ranged and consonantly just,
> As in a concert instruments resound,
> Our ordered dishes in their courses chime."

I offer here a few suggestions as helps to the practical housewife in her everyday cooking. If large lunch, dinner, or tea parties are given in the city, a caterer may be employed. If given in the country, the articles obtainable at the time of year must enter into the bill of fare.

SUGGESTIONS FOR A BILL OF FARE IN A PRIVATE FAMILY FOR ONE WEEK.

SUNDAY.

Breakfast.

Oatmeal Mush. Codfish Balls. Saratoga Potatoes. Waffles.
Maple Syrup. Coffee.

Dinner.

Roast Beef with Yorkshire Pudding.
Potatoes, Celery, Canned Vegetables, and Pickles.
Blanc-Mange. Apple Pie. Coffee.

Supper.

Thin Bread and Butter. Cold Baked Beans. Sauce.
Cake. Tea.

MONDAY.

Breakfast.

Cracked Wheat and Milk. Ragout of Cold Roast Beef.
Baked Eggs. Baked Potatoes. Coffee or Chocolate.

Dinner.

Boiled Dinner. Suet Pudding.

Supper.

Mush and Milk. Buttered Toast. Cheese. Sauce.
Cake. Tea.

TUESDAY.

Breakfast.

Fried Mush. Maple Syrup. Corned Beef Hash.
Hot Rolls. Coffee.

Dinner.

Roast Pork. Fried Apples. Boiled Potatoes. Tomatoes.
Lemon Pie.

Supper.

Potato Salad. Cold Roast Pork. Milk Toast.
Jelly Cake. Jam. Tea.

WEDNESDAY.

Breakfast.

Oatmeal Mush. Codfish Stew. Baked Potatoes. Muffins.
Coffee or Chocolate.

Dinner.

Boiled Mutton. Boiled Rice. Mashed Potatoes. Turnips.
Baked Indian Pudding.
(Leave enough Potatoes for Breakfast.)

Supper.

Cold Mutton, garnished with Lemon. Russian Salad.
Hot Biscuit. Lemon Butter. Gingerbread. Tea.

THURSDAY.

Breakfast.

Rice Croquettes. Broiled Beefsteak. Lyonnaise Potatoes.
Laplanders. Coffee or Chocolate.

Dinner.

Calves' Liver Larded. Potatoes. Cold Slaw. Corn.
Mince Pie. Cheese.

Supper.

Chipped Beef. Sweet Pickles. Buttered Toast.
Preserves and Cake. Tea.

FRIDAY.

Breakfast.

Hominy. Egg Omelet. Saratoga Potatoes. Graham Gems. Doughnuts. Coffee or Chocolate.

Dinner.

Fish Baked, Boiled, or Fried. Potatoes. Cauliflower. Tomatoes. Rice Pudding.

Supper.

Sardines with slices of Lemon. Banana or other Fritters. Bread and Butter. Floating Island. Sponge Cake. Tea.

SATURDAY.

Breakfast.

Macaroni. Mutton Chops. Potatoes *a la* creme. Griddle Cakes. Coffee or Chocolate.

Dinner.

Oysters or Fowls. Seasonable Vegetables. Berry Pie.

Supper.

Boston Baked Beans and Brown Bread. Lettuce. Welsh Rarebit. Cranberry Sauce. Cake. Tea.

Suggestions for Breakfasts for Another Week.

1st.—Veal Cutlets. Johnny Cake.
2nd.—Liver and Bacon. Wheat Cakes.
3rd.—Scrambled eggs. Graham Muffins.
4th.—Tenderloins. Corn-Meal Rolls.
5th.—Salt Mackerel. Bread Pancakes.
6th.—Ham and Eggs. Popovers.
7th.—Fried Chicken. Corn Cakes.

Suggestions for Dinners for Another Week.

1st.—Roast Turkey. Pumpkin Pie.
2nd.—Boiled Ham. Roll Pudding.

3rd.—Veal Pot-Pie. Cranberry Pie.
4th.—Beef *a la* mode. Queen of Puddings.
5th.—Parsnip Stew. Pie-Plant Pie.
6th.—Fish. Boiled Indian Pudding.
7th.—Beef Soup with Vegetables. Snow Balls.

SUGGESTIONS FOR CHILDREN'S PARTY.

Rolled Sandwiches, Panned Oysters, Biscuits.
Cream Puffs, Orange Tarts, Jelly Tarts,
Small Pickles, Vanities, Varieties, Lady Fingers,
Nun's Sighs, Mother's Love-Knots, Whistles,
Rissoles, Pyramid Paste, Jelly Roll, Birthday Cake,
Canary Cake, Eugenia Cake, Frosted Patty-Pans,
Variety Cake, Kisses, Comfits, Jelly in Molds,
Frosted Fruits, Raisins, Popcorn Balls,
Fruits, Nuts, Confectionery, Sherbets, Water Ices,
Ice Cream in Molds, Lemonade, Chocolate.

Also make a pyramid cake of four loaves, baked in a two-quart, three-pint, and a pint basin and a muffin-ring, all put together and heavily frosted.

Give each little guest a tiny lace bag of confectionery tied with a ribbon. Either make the bag square, or in the shape of a stocking. If you have no lace, use mosquito netting, and tie it with bright worsted.

Festoons of popcorn are pleasing, and a tiny bouquet for each one is just the thing. The bouquet should be placed by the plate at table.

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CANDY-MAKING.

It is now quite the thing to make candy at home. The home-made is much more wholesome for the little folks than the cheap, highly-colored confectionery retailed so largely. Candy-making is a pleasant pastime for children, and they will become quite expert at it in a surprisingly short time.

In boiling sugar for candy it is recommended to keep the top of the vessel or basin partly covered, after it commences to boil. The steam which rises and is forced back by the cover prevents the formation of crystals. Any kitchen sauce-pan will answer for making candy. In my own family, we usually take a bright tin 3-pint basin for sugar candies.

For molasses candy, that is generally made in larger quantities, a deep kettle is the best.

To prevent graining, add a little acid of any sort, 4 or 5 drops of lemon juice, or a teaspoon cream of tartar, or vinegar. But if too much acid is used, it will also grain it, neither can it be boiled to "caramel."

To pull candy, rub some fresh butter or lard on the hands to prevent sticking. If forming into sticks, it is better to flour the hands slightly. Be careful not to use enough flour to taste in the candy.

EXCELSIOR CREAM CANDY.

Mabel Bower, St. Joseph, Mo.

One pound C sugar, or pulverized sugar, 1 cup water. Stir on the stove till dissolved. Then let cook until a little dropped in cold water will snap. When done it will boil in little bubbles. Do not stir it at all. When ready, turn out on buttered plates or tins, but do not scrape the dish. Give the scrapings to the children. Set the candy over a pail of cold water or in a cool place, so it can be handled in about 5 minutes. The edges will cool first. Turn them into the center and take up in your hands as soon as cool enough to hold. Keep the fingers smooth with fresh lard or butter. Pull quickly, and with the fingers—not with the hands. When it is white and begins to get brittle, stretch on a mixing-board and cut in lengths. If any essence is desired, put in as it is cooling. Vanilla is best. If it turns to sugar before you can pull it, cook it over again, adding water to it Vinegar spoils it. Lemon juice is good, but gives it a yellow tinge. If you wish a creamy candy, cook until it threads in water; then add a teaspoon vanilla and pull well. Set in a cool place for a day or two. It will melt in your mouth.

CHRISTMAS CANDY.

Two cups granulated sugar boiled in ½ cup water; add ½ teaspoon powdered gum arabic dissolved in two tablespoons vinegar. Let boil rapidly over a hot fire. Do not stir. Dip some up in a teaspoon and hold the spoon in a glass of cold water. If it is brittle and will snap off, pour out of the kettle immediately onto a greased platter. Do not put the scrapings in. In 5 minutes it will be cool enough to pull and work into twists or braids.

MOLASSES CANDY.

Miss Carrie G. Smith, Chicago.

One pint molasses, 1 cup sugar. Boil and stir every minute. When partly cooked, put in ½ teaspoon butter. When it hardens in cold water, it is done. Put in ½ teaspoon cream of tartar, with the butter, and just before you turn it out, put in a scant teaspoon of soda. Walnut, hickory-nut, or hazel-nut meats may be added to this candy.

OLD-FASHIONED MOLASSES CANDY.

One quart molasses and 1 tablespoon of butter. Boil together till it will snap in water. Stir in a pinch of soda to whiten it. Pour on buttered dishes and when cool enough to handle pull until white.

MAPLE CARAMELS.

One pound maple sugar. Melt in a cup of sweet milk and 1 tablespoon butter. Cook till almost brittle in cold water. Turn on to a buttered plate. Mark in squares, when cool enough.

CHOCOLATE CARAMELS.

Aunt Ann Owens.

One coffee-cup rich cream, 1 coffee-cup brown sugar, 1 coffee cup molasses. Piece of butter the size of an egg. Boil 20 minutes then add 7 even tablespoons grated chocolate and boil till done. Pour on a buttered flat dish and mark into squares as soon as cool enough.

Chocolate Caramels.

Leslie Bower, St. Joe, Mo.

One pound C sugar, 2 squares chocolate, 1 teaspoon butter, 1 cup water. Cook until it snaps in water, then turn on greased tins or patty-pans, in thin cakes.

CHOCOLATE CANDY.

Half cake chocolate grated, 2 cups brown sugar, ½ cup milk. Put the chocolate in a plate on a kettle of hot water to melt. Mix the sugar with it. Put the milk in a 3-pint or other convenient vessel to boil, watch it carefully to prevent burning. As soon as it boils pour in the mixture and let cook 12 minutes, stirring all the time. Pour into buttered tins or plates to cool, and mark into squares as it hardens.

CHOCOLATE CREAM DROPS.

One pint granulated sugar, ⅓ cup water, 1 scant teaspoon butter, ⅔ cup milk, 1 teaspoon vanilla, 3 squares chocolate. Boil the sugar, milk, water, and butter for 20 minutes. Add the vanilla last. Remove from the stove and stir pretty constantly until cool enough to handle. Grate the chocolate and put in a dish over a kettle of hot water to melt. Form the candy into little balls the size of a thimble. When cold, roll them in the melted chocolate. Put on a greased plate or paper to harden.

CHOCOLATE CREAM CANDY.

One cup sugar, 1 cup molasses, 1 cup milk ; butter size of an egg, boil 25 minutes, but do not stir only to keep from burning ; just before taking up, add a pinch of soda and 2 grated squares of chocolate. Try in water, and when brittle, it is done ; then turn into a buttered pan and when the candy is cool mark it off into squares.

COCOANUT CREAM CANDY.

Three cups white sugar, scant half cup water, ½ teaspoon cream of tartar, Boil 10 minutes, then add 1 cup grated fresh cocoanut (or desiccated if you can not get the fresh). Beat well together and drop on white paper by the spoonful.

CREAM TAFFY.

Two cups white sugar, ½ cup water, 1 teaspoon vinegar, 1 teaspoon cream of tartar, 1 tablespoon butter. Boil 20 minutes in 3 pint basin or other small vessel, stirring carefully to prevent burning. Then pull.

ALMOND TAFFY.

Put 4 tablespoons butter into a saucepan. When it is melted add 1 pound of sugar. Let boil 20 minutes, then stir in 2 ounces of blanched almonds that have been divided and dried in a slow heat. Let boil together until it crackles in cold water.

COCOANUT TAFFY.

Mrs. E. E. Bower, St Joseph, Mo.

One large cocoanut. Pare off the brown skin and slice the meat thin; 2 pounds C sugar dissolved in a cup of water. When the syrup is hot, pour in the meat and cook until the syrup will snap in cold water. Then turn on a deep pie-tin to cool. Don't put in the scrapings, as it grains.

LEMON TAFFY.

Two cups sugar, 1 cup boiling water, ½ cup butter, ¼ cup vinegar. Flavor with lemon. When cooked sufficiently, pour it on buttered plates to cool.

VINEGAR CANDY.

Two cups sugar, ⅔ cup vinegar, 1 teaspoon butter, 1 teaspoon lemon extract. After it commences to boil let boil 15 minutes, and pour out on 2 greased plates. When partly cool, pull till white.

SNOW CANDY.

Take 1 quart granulated sugar, 1 pint water, 2 tablespoons vinegar; boil, but do not stir it; you can tell when it is done by trying in cold water. Pull it as if it were molasses candy; have a dish near by with some vanilla in, and work in enough to flavor it as you pull; put it in a cold room, and the next day you will have delicious candy.

BUTTER SCOTCH.

Four cups brown sugar, 2 cups butter, 2 tablespoons water, same of vinegar, a pinch of soda. Boil ½ hour. Drop a little in water. If crisp, it is done.

PEANUT CANDY.

Two cups sugar, 2½ cups New Orleans molasses, 1 cup water. Butter size of an egg. Boil until it hardens in water. Add 1½ teaspoons soda while on the stove and 3 quarts roasted peanuts, halved.

ANABEL'S CANDY.

Anabel Toncray, Tollesboro, Kentucky.

Three cups sugar, 1½ cups sweet milk. Boil until it will harden in cold water. Then pour on greased plates and cut in sticks. It will cook in about 30 minutes.

FRUIT CANDY.

A delicious fruit candy is made by adding chopped raisins and figs to a syrup made by stewing 2 pounds sugar with the juice of 2 lemons, or, if lemons are not at hand, with a cup of vinegar flavored with essence of lemon. Dried cherries and any firm preserves may be used instead of raisins or figs.

COCOANUT MACAROONS.

Two cups grated cocoanut, 1 cup sugar, 2 tablespoons flour, the whites of 3 eggs beaten stiff. Mix and bake on a buttered paper in a quick oven.

HICKORY-NUT MACAROONS.

One cup hickory-nut meats, pounded to a paste, 1 cup sugar, 1½ eggs, 2 tablespoons flour. Bake on a greased paper; put very little in a place.

LEMON MACAROONS.

One pound powdered sugar, 4 eggs, whipped very light and long; juice of 3 lemons and peel of 1; 1 heaping cup prepared flour; ½ teaspoon nutmeg. Butter your hands lightly; take up small lumps of the mixture; make into balls about as large as a walnut, and lay them upon a sheet of buttered paper, more than two inches apart. Bake in a brisk oven.

SUGAR KISSES.

Whites of 5 eggs beaten to a stiff froth; add 1 pound pulverized sugar, and 1 teaspoon lemon extract. Drop on white paper and bake about 20 minutes in a moderate oven.

HOREHOUND CANDY.

Make a strong tea of the herb and dissolve the sugar in it and proceed as in other candies. Strain the tea through a fine muslin before adding the sugar.

POPCORN BALLS.

Take a cup of sugar, put in a basin with just water to dissolve it, and half a teaspoon of butter. Boil until it commences to brown in the center, then pour over the freshly popped corn, stir, press into balls as hot as can be handled. Rub the hands lightly with butter.

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CARVING.

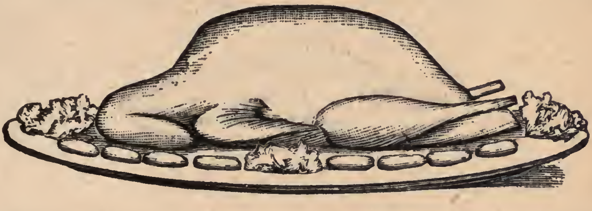
The seat of a carver should be higher than the other seats at the table. He must himself determine the height most convenient for his own use. The platter must be within easy reach. A knife, well sharpened and easy to handle, is an absolute necessity. With these requisites and a careful attention to details, a novice may become an expert after a few trials. The person at the head of the table should never, under any circumstances, use his own individual knife and fork in helping others.

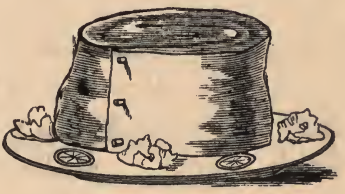
FISH.

In cutting, be careful not to break the flakes. A fish trowel is almost indispensable in serving the larger varieties. Carry the trowel under the meat over the back-bone, so that the meat may be raised from the bone. The choicest part is next to the head, and deteriorates towards the tail. The part next to the bone in large fish is not desirable. Divide the fish both crosswise and lengthwise in pieces to suit the number to be served. The roe is esteemed a delicacy, and if on the platter, a morsel must be served to each person.

ROAST TURKEY.

In order to serve both the light and dark meat, cut off the wing, leg, and second joint nearest you. Then slice down in very thin slices. A good carver will find slices of breast for a large number of people, while a bad one will serve comparatively few with choice pieces. Cut from either side, removing the opposite wing and leg, if necessary. Everyone should be helped to the dressing with the meat.





FILLET OF VEAL.

Cut cross wise off the top in smooth, thin slices. Serve each person with some of the dressing and fat.

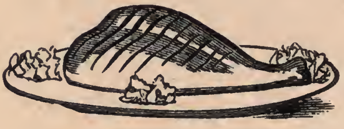
ROAST OF BEEF.

With a well-sharpened knife, cut across the grain in thin slices, clear to the bone. Those who prefer it well done, will be served from near the outside; while those wishing it rare, will be served from the inside.

If the bone has been removed by the butcher, and the roast rolled, it will look almost precisely like the fillet of veal in the cut, and must be sliced horizontally in thin slices.

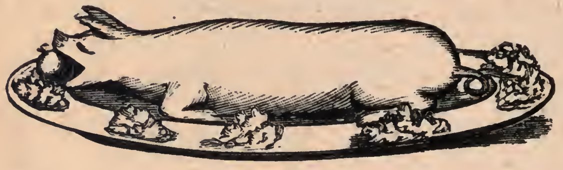
HAUNCH OF MUTTON.

Make a deep cut to the bone across the knuckle end of the joint. Then turn the platter a trifle, put the point of the knife midway of the cut just made, and cut straight and deep toward the opposite end of the haunch. It should then be carved in even slices along the whole length on the right and left.



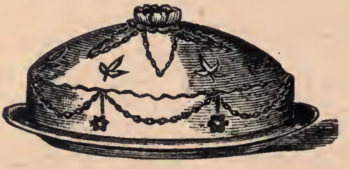
ROAST LEG OF PORK.

Slice down to the bone in even slices—not too thin—as indicated by the scores in the rind. Commence at the center and serve from either side.



ROAST PIG.

Separate a shoulder from the carcass on one side, and then separate the leg similarly. The ribs are considered choice. Divide them conveniently, and serve one to each person, with plenty of the stuffing. The leg is not so rich as the ribs, and may be preferred by some. Pieces may also be cut from the joints.



HOW TO CUT A CAKE.

First make a round hole in the center, an inch in diameter, with a tin tube or a sharp-pointed knife. Then cut through to the edge and serve in thin slices.

THE HOUSEHOLD.

INVALID COOKERY. NURSERY. REMEDIES.
CARE OF BEDS. CARE OF LAMPS. LAUNDRY. DYES.

INVALID COOKERY.

LET the kitchen utensils used for preparing dishes for invalids be scrupulously clean. If this is neglected, a disagreeable flavor may be imparted, which will disgust the patient, and lead to a refusal to take any nourishment whatever. Never cook a large quantity of any one thing. A variety is necessary to tempt the appetite. I knew of one case in which some soup was carried to the bedside of a sick lady in a two-quart tin-basin. The lady was fastidious, and, of course, that meal was spoiled. Gruel served in a glass is more appetizing than if served in a cup or basin.

Always have some dainty dish in readiness. If a patient is required to wait for food, he loses the desire to eat.

Have a clean napkin spread on a tray, and let the service be as bright as possible. If a patient cannot eat what is offered, do not leave it by him in hopes that he may eat it, but take it right away and after a while bring it again ; or, perhaps, make some little change in the arrangement of it.

Do not serve beef tea or broth with any fat on the top. After either is made, let it cool, when the fat may be removed entirely.

Be very particular about the quality of the food placed before an invalid. Milk or soup that is beginning to sour, a stale egg, or underdone vegetables, should never be brought into a sick room.

Do not spill the contents of the cup into the saucer. When I have been weak and sick, I have had my breakfast entirely spoiled by a cup of coffee brought to me partly spilled into the saucer.

Provide plenty of clean napkins and towels for use. These are necessary to protect both the bedding and the clothing of the patient.

APPLE WATER.

Roast 4 nice, smooth, tart apples carefully, preserving all the juice. Put them into a pitcher and pour on a quart of boiling water. Let cool, and it is a refreshing drink for an invalid. May be sweetened or flavored if liked.

TAMARIND WATER.

One tumbler tamarinds, 1 pint cold water. Turn the water over the tamarinds, and let stand an hour ; strain before using. Currant jelly or cranberry jelly can be used similarly.

TOAST WATER.

Toast 2 slices of stale bread, on both sides, a rich brown ; cut in pieces, and pour on a pint of boiling water. Physicians may order wine or other stimulant added for an invalid.

APPLE DRINK.

Bake some crab-apples thoroughly. Put in a glass, sweeten, and pour water over to cover them.

HOP TEA.

Simmer a tablespoon of hops in a pint of water. When it savors strongly of the hops, strain and add white sugar, a teaspoon at a time, to suit the taste.

CRUST COFFEE.

Pour boiling water over pieces of bread, toasted very brown. Strain for use, and add cream and sugar.

REFRESHING DRINK FOR INVALIDS.

One pound ground flax-seed and 2 lemons, boiled together in 4 quarts water. Sweeten to taste after it cools. Especially good for persons with weak lungs.

MILK PUNCH.

One cup milk sweetened, 2 tablespoons brandy stirred in. Give it with ice. Grate nutmeg over the top.

MULLED BUTTERMILK.

Make a thickening of 1 tablespoon flour and cold buttermilk, and stir into a pint of boiling buttermilk. Stir constantly after putting it on the stove. Add a little allspice, and sweeten to the taste. Pour over pieces of toast.

ALUM WHEY.

Half ounce powdered alum. Mix with 1 pint sweet milk. Strain and add nutmeg and sugar.

BUTTERMILK WHEY.

Boil a pint of fresh buttermilk. Add a pinch of salt, a teaspoon lump sugar, and nutmeg, if liked. Pour off, and sweeten to taste.

RENNET WHEY.

One quart milk, almost boiling, 2 tablespoons prepared rennet, or a piece of rennet which has been soaked in water. Sugar to taste. Stir the rennet into the hot milk ; let stand until cool, and strain.

WINE WHEY.

Boil 1 pint milk, add ½ cup of acid wine ; let boil up. Then set aside till the curd settles. Pour off, and sweeten the whey with loaf sugar to taste.

BEATEN EGG.

Beat a fresh egg very light, add a little sugar, and stir into a tumbler of milk.

EGG LEMONADE.

Beat the white of 1 fresh egg, juice of 1 lemon and a teaspoon sugar into a glass of water. A pleasant and nourishing drink in low fevers, dysentery, inflammation of stomach, pneumonia, etc.

FLAXSEED LEMONADE.

Three tablespoons whole flaxseed to 1 quart boiling water ; let stand until very thick ; then strain over the juice of 1 lemon and powdered gum arabic ; sweeten to taste.

BAKED MILK.

Put ½ gallon milk in a jar and tie down with writing paper. Let stand in a moderate oven 8 or 10 hours. It will then be like cream, and is good for consumptives and invalids generally.

LIME-WATER AND MILK.

One wine-glass lime water, mixed with 1 goblet milk. Can be retained in the stomach when it rejects everything else. It may be taken as often as desired.

ROASTED POTATOES.

Select large potatoes, and roast them in hot ashes. When done, press firmly in a cloth with the hand ; then take the inside out on a plate and season lightly with butter.

BROILED CHICKEN OR QUAIL.

Use the breast, and broil over hot coals, or on a wire-broiler, on both sides. Season lightly with butter, pepper, and salt. Serve on a dainty plate, with a dainty piece of toast and jelly.

ARROWROOT JELLY.

Mix 3 tablespoons arrowroot with water or milk until perfectly smooth ; boil the peel of 1 lemon in a pint of water until reduced one-half ; take out the peel and pour in the dissolved arrowroot ; sweeten it, and boil 5 minutes.

CHICKEN JELLY.

Cut a large chicken into very small pieces, break the bones, put into a stone jar, water-tight ; set the jar into a kettle of boiling water and boil 3 hours ; strain off the liquid and put in a cold place. Season with loaf sugar, salt, pepper, mace, and lemon-juice.

RICE JELLY.

Rice, ¼ pound ; loaf sugar, ½ pound ; water sufficient to cover it, spice or lemon peel. Boil the rice until dissolved ; strain and season ; set away until cold.

SAGO JELLY.

One cup sago, 1 quart water or milk, rind of lemon, nutmeg. Wash the sago well, and soak for 3 hours ; boil in the same water or milk until transparent.

TAPIOCA JELLY.

Wash a cup of tapioca through several waters, soak all night, and boil until transparent ; add sugar and lemon-juice while boiling, and put away to cool when done.

INDIAN MEAL GRUEL.

Mix half a cup of Indian meal with a very little water, stir until perfectly smooth ; to 3 cups of boiling water, salted, add the meal, stirring it in slowly ; let it boil ½ hour ; it can be retained on the stomach when almost everything else is rejected.

BOILED FLOUR GRUEL.

Tie a cup of flour in a cotton cloth and boil three hours. Then take it out and when cold remove the soft outside part and grate the inner part when wanted for use. Thicken milk with it as for common porridge, and season with sugar and salt. It is a most excellent and agreeable food for teething children with tendency to bowel complaint. And it is equally good for invalids.

MILK PORRIDGE.

Half pint milk and ½ pint water; heat to boiling and stir in 1 teaspoon flour mixed with 1 tablespoon cold water. Let cook 5 minutes. Salt slightly. In cases of diarrhea, season with pepper and nutmeg.

Milk Porridge.

Mix ½ cup flour with 1 cup water to a smooth paste. Add to it 1 pint boiling milk. Let cook about 10 minutes in a double boiler. Salt and flavor as liked.

BEEF TEA.

One pound lean beef, cut very small, put into a wide-mouthed bottle, corked closely; set the bottle into a kettle of water, and keep it boiling for 2 hours; strain the liquid and season. Chicken can be used the same way.

MRS. GARFIELD'S BEEF EXTRACT.

One pound lean beef cut fine, put into 1 pint cold water; add 6 drops muriatic acid. Mix thoroughly, let stand 1 hour, strain and press until all the liquid is extracted.

RAW BEEF—VERY NUTRITIOUS.

Chop lean fresh beef very fine. Season with pepper and salt, and spread on slices of buttered bread, either white or Graham.

CHICKEN BROTH.

Boil the first and second joints in a quart of water till tender. Season lightly with salt and pepper.

DRIED BEEF BROTH.

Slice dried beef very thin and cover with boiling water. Set back on the stove, closely covered, for ½ hour. Season with small lump of butter and pinch of pepper. Serve with crackers or bread cut in dice.

MUTTON BROTH.

Boil 1 pound lean mutton or lamb in 1 quart unsalted water. When very tender, take out, strain the water; add a tablespoon rice previously soaked in a little warm water. Simmer ½ hour. Stir often, season to taste; add 4 tablespoons milk; simmer again, and serve hot with cream crackers.

CREAM SOUP.

To ½ cup good cream add 2 cups boiling water. Serve with bits of toast, and salt lightly.

CRACKER RELISH.

Put 1 quart milk in a saucepan on the stove. When it comes to a boil, season with butter, salt, and pepper, and drop into it ½ pound, or less, of oyster crackers, or broken crackers. Let stand half a minute, take right up and serve hot. Good for breakfast or tea—either for well or sick.

CRACKER AND EGG.

Mrs. J. R. Jackson.

Pour enough boiling water on 3 soda crackers to saturate them; add 1 teaspoon butter, a pinch of pepper and salt. To this add 2 soft-boiled eggs, and serve hot.

EGG AND SPONGE CAKE.

Boil a cup of new milk. Beat the white of an egg to a stiff froth, and scald in the milk; then stir the beaten yolk with 1 tablespoon sugar. Let boil up and pour it over a slice of sponge cake, after flavoring with ½ teaspoon of any essence liked.

PANADA.

Take thin pieces of light bread, or a couple of crackers, in a bowl. Put in a small lump of butter, grate some nutmeg, or use cinnamon, if preferred. Pour over boiling water. Sweeten to taste. Add spirits, if required.

CIDER PANADA.

Pour ½ cup water over a slice of nice toast. Sprinkle lightly with nutmeg and sugar. Then add 4 tablespoons cider. Wine may be used, if preferred.

FOR WEAK STOMACHS.

Take corn and roast it the same as coffee. Grind it in a coffee-mill and make into a mush, gruel, or thin cakes—baked—and give either warm or cold with whatever seasoning the stomach will bear. Boiled in milk, it is excellent for summer complaints.

TOMATO CUSTARD.

Mrs. J. R. Jackson.

Strain 1 pint stewed tomatoes through a sieve; add 4 beaten eggs, 1 pint new milk, 1 cup sugar, 1 tablespoon flour. Bake in small tins.

DRIED FLOUR FOR TEETHING INFANTS.

Tie 1 cup flour in a piece of muslin; put into cold water and boil 3 hours. Turn out and dry in the sun, or in a moderate oven. Grate a tablespoon to a cup of boiling milk and water, half and half. Make the flour smooth with a little cold milk before stirring in. Salt a little.

◆

THE NURSERY.

BATHING INFANTS.

Always test the temperature of the water by dipping the elbow in it. A dear old Irishwoman was in my room one day when I was about to wash my first baby. She thought the water was too hot, and it proved so to be. Then she told me of this never-failing test. Many a tender babe has been almost burned by a bath in water that would feel only comfortably warm to the hand of the nurse so accustomed to heat that an added degree would be scarcely perceptible.

MILK FOR THE BABY.

When milk has been set aside for the baby, use the upper third. The curd or cheesy part falls to the bottom. The upper is more easily digested.

NURSING-BOTTLES.

Let me persuade mothers to discard the tubes that come with nursing-bottles. They are a fruitful source of infantile troubles. Many a baby has gone to its grave through their use. No matter how particularly they are cleansed, particles of sour milk will adhere to some parts of the rubber. Our best physicians are now advising against them. This is so serious a matter that it cannot be argued too strongly A rubber nipple placed over the mouth of the bottle is very convenient and comparatively safe. It should be kept in cold water when not in use, and the bottle should be filled with water.

To Cleanse a Nursing-Bottle.

Buy five cents' worth of shot and put into the bottle with a little water and shake it well. Every bit of sour milk or curd will come off readily. Pour out the shot, rinse the bottle, and keep the shot in a dish on the stove-shelf or near the stove to dry, and it is ready for use the next time. This is the easiest way possible to clean a bottle.

Turn the Baby Over.

After an infant has slept for a couple of hours or more, turn it over on the other side, and it will sleep just about as long again.

Rocking the Baby.

I wish to urge upon every young mother the plan of putting babies to bed without rocking them. If there were but one child in the family, and it were known to a certainty that it would be the last of that line, there might be sufficient excuse to devote one's time to rocking it to sleep. But when the first steps aside for the second, and the second is followed by the third, and so on, the mother's time is too valuable to spend two or three hours a day in forming a habit which will be but an injury to the little one afterwards. If it has been put to sleep at the breast during the period of nursing, then let the plan be formed when it is weaned. Feed it, and when it is time for its nap fondle and kiss it as much as you like, but lay it down, cover it up, turn and leave it. It will sob and cry, and perhaps sit bolt upright or slide out of bed, but put it back, if for twenty times. It will not take very many of these persistencies until the habit of going to sleep alone and quietly will be formed, and all parties to the proceeding will pronounce themselves the better for it. Pray do not think your child an exception. Children are very much alike, after all. Of course, it takes longer to conquer some than it does others, and strong wills are very perceptible, even in babies of a few months old. Our aim is not to break the will, only to bend it in a direction to benefit itself.

To Mothers.

And now a word to mothers—those of you who do your own work. Women who keep servants may skip this chapter. Save yourself. *Save yourself.*

SAVE YOURSELF.

In the first place, sit all you can. Sit down to prepare the vegetables for dinner. Sit down to wash the dishes. Sit down to scour the knives and rub up the silver. Sit down to take up the ashes. Sit down to the ironing-board and smooth the plain pieces. And here, before I forget it, let me say, get your steel knives plated and save yourself about six hours' time each month. Once plated, they will keep bright, with ordinary washing and wiping, three or four years. Nothing will spot them. Vinegar or acid of any kind has no effect. It is called Stannil Plating. The cost is one dollar per dozen knives. It is an investment that pays a very large interest.

When you wash your dishes—being sure they are well washed—pour hot water over them, and turn them upside down on a cloth laid on the table, in a basket, or, better still, get a dish-drainer, cover them up with a cloth or newspaper, and go about your other work. They will be clean and dry when you are ready to put them away.

Now, about ironing. If your husband's night-shirt is smoothed in front and folded artistically, who is to know whether the back has been ironed or not? I'll venture to say that he will not, unless you tell him. The same with your own night-dresses; and the children's drawers! Little romps, they soil them in less time than it takes to do them up. Let the gathers go. Iron the bottoms of the legs smoothly, and that is enough. You can iron six or eight pairs in this way, while, otherwise, you would be working at two pairs.

Learn to slight where it will do to slight. Some garments must not be slighted in the least. Aprons and dresses should be done the very best that one knows how.

Sheets may be folded smoothly and have a weight put upon them; or, take one at a time, and lay it under the ironing-sheet and iron over it for awhile. Then fold and put away, and take another, until all are done.

It is not absolutely necessary to iron skirts, except for twelve or fifteen inches above the bottom.

Bear in mind, these are hints to those only, who need them. But there is enough in life that has to be done, without vexing our souls and wearing out our bodies over work that is not essential either to the happiness or well-being of our fellows.

EARACHE.

Turn the little sufferer on the side, and from a height of a foot or more pour into the affected ear a small stream of water just as hot as you dare use. It will cause a momentary screaming, but the pain will cease. I have tried this with a child two years old, who was suffering intensely from earache, and the entire face and head seemed inflamed. It was not fifteen minutes before he fell asleep, and that was the last of the earache.

THE EAR.

I am satisfied that the practice of inserting cotton in an affected ear for any cause is a very pernicious one. A well-known army surgeon in a western city suffered much while in the army from earache, and kept putting in cotton to exclude the air. He finally became deaf and suffered from various nervous ailments for years. A friend, also a physician, finally examined his ear, and took out over half a finger length of thick wads of cotton. His deafness disappeared, and his nervous system was restored to health. This case is perfectly authentic. A high medical authority said that nothing smaller than the elbow should be put in the ear.

NOSE BLEED.

Excite a vigorous motion of the jaws by chewing something—either gum or paper. This is said to be effectual. It is certainly worth trying.

TO EXPEL SUBSTANCES FROM THE NOSE.

Children frequently get beans, grains of corn, buttons, or other substances, up their noses. In such a case, have the child open its mouth, apply your mouth to it, and blow rather hard. The obstacle will be expelled from the nostril.

SIMPLE TREATMENT FOR CROUP.

As soon as the wheezing is heard, apply the coldest water you can get to the neck and chest. Pound up some ice in a napkin and feed the child a little at a time with a teaspoon. Keep the cold compress on the throat and chest, and if persisted in for a short time relief will be almost certain to follow. At any rate, even if a physician is sent for, use these precautions, and nine times out of ten the disease will be checked at once. The chief difficulty in croup is in letting it get full headway. There is not an instant to lose.

WHOOPING-COUGH CURE.

Geo. Butler, Waukegan, Ill.

Olive oil, 2 ounces; Jamaica rum, 2 ounces; brown sugar, 2 ounces; laudanum, 1 drachm. Melt the sugar in a little water and add the other ingredients. Give a teaspoon after every paroxysm.

After the third week of whooping-cough, put 1 ounce strongest liquid ammonia in a gallon of boiling water in an open pan. Keep up the steam by putting in a red hot brick. Place in the center of the room where the patient is. This will frequently terminate the malady in 3 or 4 days. Try it each night until relieved.

TO CURE BITING OF THE FINGER-NAILS.

Make a couple of little calico bags loose enough to allow free use of the fingers. Tie them around the wrists with draw-strings. Keep them on night and day, and replace with another pair when soiled. A couple of days will often suffice to effect a cure.

FOR VERMIN IN CHILDREN'S HEADS.

Mrs. S. C. A. White.

Wash the head in a solution of carbolic acid in water. Any druggist will tell you the proportion to use. In a week's time wash again in order to destroy the animal life as it hatches. This is equally good for swine, if similarly affected.

* * *

REMEDIES.

REFRESHING WASH FOR SICK-ROOM.

Two ounces each of lavender, mint, rosemary, rue, sage, and wormwood. Put into a vessel and pour over it 3 or 4 quarts good vinegar. Cover closely, and keep in a warm place 4 days. Then strain, and add 1 ounce powdered camphor gum. Bottle, and cork tightly. Get nurses and others employed about a sick-room to use it as a wash. Good in infectious diseases.

STIMULATING SPONGE BATH.

Dr. J. E. Gilman, Chicago.

One cup water, 1 cup alcohol, 1 tablespoon salt, 1 ounce aromatic spirits of ammonia. Very agreeable and stimulating.

AQUA AMMONIA FOR NAUSEA.

A couple of drops in a swallow of water, and an occasional use of a smelling-bottle of it, will afford great relief.

TO STEEP HERBS.

Boiling spoils herbs. Put them on the stove in cold water, and steep slowly.

DISINFECTANTS.

Put dried sage into a hot shovel, and it will take away any disagreeable smell in a sick-room or sleeping-room.

ONIONS AS A DISINFECTANT.

In case of small-pox, or any contagious disease, cut up an onion and put it in the sick-room, and replace it every hour with a fresh one.

DISINFECTANT.

H. C. Strong, Chicago.

Put a piece of saltpeter the size of a pea in a glass of water on a shelf in the room needing it. A most valuable antiseptic.

BEST REMEDY FOR A CUT OR BRUISE.

Immerse the part in as hot water as can be borne until the pain and inflammation are relieved. Even in cases where amputation seems necessary from the terribly lacerated condition of a cut or bruised hand, it may be saved by keeping it in a basin of hot water for a few hours. Keep the water hot, and do not give up until the inflammation has subsided.

BEST CURE FOR SPRAIN.

One drachm oil of wormwood. Mix with 1 gill alcohol. Apply to sprain or bruise, and keep a cloth wet with it on the injured part. Will cure in a very short time.

DISCOLORATION OF THE SKIN.

To prevent discoloration of the skin after a hurt, moisten a little dry starch with cold water and put upon the injured part. Do it as soon as possible after the injury. It is a far pleasanter application than raw beef, and just as effectual.

CHAPPED HANDS—TO CURE.

Mrs. M. A. Woodworth.

One ounce glycerine, 2 drachms spermaceti, 2 ounces olive oil. Mix by heating. Mutton tallow may be used instead of spermaceti, in which case stir until cool to prevent the glycerine from settling to the bottom.

OINTMENT FOR SCRATCHES, BURNS, OR SORES.

Three drachms camphor gum, 3 drachms white beeswax, 3 drachms spermaceti, 2 ounces olive oil. Put in a vessel on the stove and let melt slowly. Anoint the hands before retiring, and put on a pair of old gloves. If the hands are chapped, use oatmeal instead of soap for washing them, and rub on dry oatmeal to absorb the moisture.

EYE-WATER—VERY SUPERIOR.

Mrs. J. E. Chace, Mishawaka, Ind.

One quart snow water, or pure rain water, 1 tablespoon salt, 1 tablespoon fine crushed sugar (pure), 1 teaspoon white vitriol. To prepare the vitriol, lay a white paper on the back part of the stove, and put the vitriol on it. Do not let it brown, but let it bubble up as long as it will, and let it remain till it is perfectly dry. Then pulverize it and mix the ingredients all together. Use as a wash.

EYE-WATER FOR WEAK AND INFLAMED EYES.

Mrs. E. E. Bower.

Sugar of lead, 5 grains; sulphate of zinc, 5 grains; rose water, 2 ounces; morphine, 1 grain.

WEAK EYES.

If the eyes are weak and it is troublesome to thread a needle, it may be helped by holding the needle over something white and then threading it.

EXCELLENT REMEDY FOR A COLD.

Juice of 2 lemons in a glass of hot water, sweetened, and soda sufficient to cause a fermentation. Drink immediately after stirring in the soda and take it before retiring.

EXCELLENT HOME RECIPE FOR A COUGH.

Take a package of dried mullein, steep in a pint of water till reduced about half. Strain and add 1 pound loaf sugar. Dose for an adult a tablespoon after each meal and before retiring.

FOR A DRY, IRRITATING COUGH.

Mrs. M. W. Callahan, Tangipahoa, La.

Smoke in a common clean pipe equal quantities of ground coffee and rich pine saw-dust. My husband finds almost instant relief when his throat and lungs are sore. Swallow all the smoke you can.

COUGH SYRUP.

Mrs. L. S. H.

One pint best vinegar. Break into it an egg and leave in, shell and all, over night. In the morning it will all be eaten except the white skin which must be taken out. Then add 1 pound loaf sugar, and for an adult, take a tablespoon three times a day. This is a most excellent remedy for a cough in any stage.

DIPHTHERIA.

J. M. Ball, Normal, Ill.

Half ounce chlorate potash dissolved in water—add 3 ounces tincture of iron. One teaspoon of the mixture to a wine-glass of water. Gargle with it, and after the third application it will be cured.

FOR AN INVETERATE SORE THROAT.

Mrs. R. H. James, Otsego, Wis.

One teaspoon refined borax and one teaspoon pure glycerine put into a cup, and half fill the cup with hot water. When cool, use as a gargle. Very excellent in scarlet fever.

BLACKBERRY CORDIAL.

Mrs. Wm. F. Carroll, Chicago.

To 1 quart blackberry juice add 1 pound white sugar, 1 tablespoon each of cloves, allspice, cinnamon, and nutmeg. Boil all together 15 minutes. Bottle while hot, cork and seal. Put up in small bottles so that fermentation will not set in while using.

HOT DROPS FOR CHOLERA OR CHOLERA MORBUS.

Mrs. E. E. Bower, St. Joseph, Mo.

Laudanum, 1 ounce; spirits camphor, 1 ounce; essence peppermint, 1 ounce; Hoffman's anodyne, 1 ounce; tincture cayenne pepper, 1 drachm; tincture ginger, ½ ounce. Mix all together. For cramps, ½ teaspoonful every half hour until relieved. For cholera morbus, 1 teaspoonful every half hour until relieved; some cases may need more. In cholera, a tablespoonful may be given along with strong doses of catnip tea. For cold, uneasy pain in the stomach, 10 drops is usually enough. One or two drops will relieve colic in babies almost instantly. Always take it in at least five times as much water, well sweetened. In cramps, use hot water. When traveling, a few drops in the water you drink will prevent any bad effects from change of climate. Be sure and have the druggist make it full strength.

LIVER BITTERS.

Mrs. E. E. Bower.

Hops, 2 ounces; Buchu leaves, 2 ounces; dandelion root, 2 ounces; mandrake root, 1 ounce; rhubarb root, 1 ounce; juniper berries, 2 ounces; alcohol, 1 pint. Put in a stone jar, turn on 4 quarts hot water, cover and let it stand on the stove 24 hours. Do not boil, but evaporate to about 2 quarts. Strain, and, when cool, add the alchohol; and, after mixing it well, "everlastingly shake it." Bottle tight. Those who prefer can add loaf sugar, 1 pound, made into simple syrup. Ordinary dose, 1 tablespoonful; though, of course, one's judgment must be used. For chills, the day the chill comes, take 3 spoonfuls within an hour. At other times, take just before eating and going to bed.

BUNIONS.

Paint the bunion over with iodine.

FROZEN FEET—TO CURE.

Get some lumps of fresh lime and make a foot-tub full of strong whitewash mixture, and immerse the feet in it as hot as may be borne. This remedy is to cure that disagreeable itching that troubles one after having frozen the feet. This itching will come on night after night and season after season. The relief will be instantaneous. Let them remain half an hour in the whitewash. They will be shriveled up, but free from pain. Rub them briskly and great rolls of dead cuticle will peel off. Anoint with mutton tallow, put on some cotton stockings, and go to bed. Repeat the application if necessary, but it will require but two or three to effect a cure.

CHILBLAINS—TO CURE.

Oil of spike rubbed on twice a day will often effect a cure in a few days.

CORNS—TO CURE.

Sir Humphrey Davy's Recipe.

Two drachms potash and 1 drachm salt of sorrel. Mix into a fine powder. Put on enough to cover the corn for four successive nights, binding it on with a cloth.

Corns can often be cured by paring them down and rubbing on a little strong vinegar or acetic acid every night. Each morning, rub them over with lard or olive oil.

The latest cure for soft corns is this: Wash and dry the foot thoroughly, and put on a sprinkling of dry sulphur night and morning for several weeks, and a cure is assured.

WARTS—TO REMOVE.

Apply oil of cinnamon to the wart for three successive days, and it will disappear very shortly.

WARTS—TO CURE.

Get from a Homœopathic pharmacy a small vial of causticum. Give half a dozen pellets three times a day for three weeks and the warts will disappear.

[This I could not credit had I not tried it in my own family. The child's hands were literally covered with these excrescences, and more were coming all the time. But this remedy effected a cure in less than a month.—ED.]

MOLES—TO REMOVE.

Mrs. S. C. A. White, Maywood, Ill.

Apply nitric acid with a pointed quill toothpick. When it dries, pick it off and apply again until the mole is entirely removed. It leaves a slight white spot, which grows dimmer with age.

FELON—TO CURE.

Mrs. J. J. Bower, Erie, Pa.

Make a poultice of raw onions and change every six hours. I have cured many cases with this. Never knew it to fail if kept on. Have always drawn out the poison in from twelve to thirty-six hours.

POISONS.

If poison of almost any kind has been swallowed it may be rendered harmless by swallowing immediately half a pint of sweet oil.

IVY POISON—OR BEE STING.

Apply olive oil and relief instantly follows.

MUSTARD POULTICE.

To make a mustard poultice that will draw and not blister, mix the mustard with white of egg.

LINSEED POULTICE—TO MAKE.

Make a flannel bag 8 by 12 inches, leaving one end open. Leave an end of flannel projecting over the opening, so it can be folded over and basted when the poultice is put in. Fasten a tape at each corner, to use in keeping the bag in position. Get another piece of flannel twice as long as the bag is wide and the same width as the length of the bag. Mix crushed flax seed with boiling water rather soft, and pour it into the bag, already heated before the fire. Fasten the end over by basting, and wrap the strip of flannel (well-heated) around the bag and fasten it in place with string or safety-pins. A layer of cotton-batting may be put outside also. Thus a boiling hot poultice may be used. The layers of flannel allow a gradual passing of the heat to the skin. The increase of the heat is so gradual through the flannel conductors that there is no painful sensation.

BALDNESS—TO CURE.

G. W. C., Cleveland, O.

One pound pressed hemlock bark. Break in pieces and put into a 3-quart tin-pail. Pour over it 2 quarts boiling soft water, and simmer slowly. When reduced to 3 pints set it aside to cool and pour off the clear liquid for use. Wet the whole scalp thoroughly four or five times a day, rubbing gently with the finger-ends. When the scalp gets healthier and stronger use more friction. One package will generally be all that is required to tone up the scalp. It will not only prevent the hair from falling out, but will bring a new growth of hair if there are any hair bulbs at all.

SLEEPLESSNESS.

Take half a pound of fresh hops and put into a small pillow-case, and use for a pillow. My husband suffered intensely from sleeplessness for many months, the effects of sunstroke, and the first relief he experienced was from the use of a hop pillow. For a night or two his sleep was very hard and he awoke tired. But it caused him to sleep for six or eight months. After that as his sleep began to be disturbed again, he ate a dish of fried onions just before retiring about every second night, and that worked well for a few weeks. One remedy seems to exhaust itself, and if let alone for a time can be resorted to again. A high

London authority recommends a cup of hot beef tea, made from half a teaspoon of Leibig's extract. It allays brain excitement.

HOPS—TO HEAT.

If necessary to use hops on a sick person, make two bags and fill with them, and heat in a steamer over hot water. This saves many a burnt hand and bad stain. Keep one heating while the other is in use.

NEURALGIA CURE.

Dr. Alma S. Bennett, Elk Point, Dakota.

One drachm sal ammoniac, 4 ounces camphor water. Take a teaspoon once in five minutes until relieved. This has proved a great boon to a large number of sufferers.

LEMONS FOR NEURALGIA.

Lemon, eaten freely, without the peel, and without sugar, has proved very beneficial in neuralgia. But very little sugar, if any, must be used.

TOOTHACHE.

Procure a little plantago from a Homœopathic pharmacy and take a dose every ten minutes if instantaneous relief does not follow.

To stop a tooth cavity from bleeding, fill the cavity with Plaster of Paris made into a soft putty with water.

CURE FOR BURNS.

Dampen some bi-carbonate of soda or common saleratus with water, and apply to the whole burnt surface. Cover with a cloth and keep it moistened. This is effectual in every case.

FOR CONSTIPATION.

Take a heaping tablespoon of bran, put it into a goblet of water and let stand till well soaked. Then drink it entire. Do this every morning.

CITRIC ACID.

Two tablespoons Glauber salts, 1 teaspoon bi-carb. soda, ½ teaspoon common salt. Put 1 teaspoon of the mixture in a goblet of boiling hot water, and drink every morning, for constipation, the liver and the blood. Have the salts pulverized as fine as possible.

PILES.

Take a heaping teaspoon of milk of sulphur before retiring. Also wash the parts with a strong borax water, injecting if possible, and lay on a soft linen cloth well saturated with the solution. Repeat once or twice or until a cure is effected. It has cured very aggravated cases within the knowledge of the author.

DIETING FOR PILES.

It is claimed by good authority that milk, eggs, and tomatoes must be omitted in the diet of those suffering with piles. In which case, no medicine will be necessary.

FOR BEARING DOWN.

For any female weakness or bearing down, the greatest relief may be afforded by an injection in the vagina, of water as hot as can be borne. This is a far better remedy than any manipulation can afford.

FOR NIGHT SWEATS.

Put one or more basins of water under the bed of the patient, and renew every day. A change for the better will be observed in a very short time. Another suggestion is to have a strong healthy person occupy the bed with the patient for a few nights. This will help to reduce the sweating.

CURE FOR LOCKJAW.

Twenty minutes in the smoke of wool or woolen cloth will take the pain out of the worst case of inflammation arising from any wound. All danger from lock-jaw will be removed if this remedy is resorted to.

INFLAMMATORY RHEUMATISM—TO CURE.

A gentleman writes to a Pittsburgh paper that he was completely cured by handling doves. He procured a number and would stroke and play with them daily, and the result was a cure for him, but death to the doves. This distressing malady is so obstinate that one afflicted with it will resort to almost anything suggested.

HYDROPHOBIA—TO CURE.

Jane Grey Swisshelm.

Take 3 ounces of the root of elecampane, stew it in a pint of new milk and give it, milk and all, in the morning while the stomach is empty; have him fast six hours after taking it; repeat the dose 3 times in 3 successive mornings, and the cure is complete. Several persons have written to say that it had been tried, on my recommendation, and with success. One man who had 2 children, and, I think, 20 hogs and cows bitten by a dog furiously rabid, had administered it to all, and 6 months after wrote to say that none of them had any symptoms of hydrophobia. Elecampane is generally known as a powerful medicinal plant, and as it has been successful, and doctors are powerless before this disease, I hope it will be promply tried, and if it fails I should like to know it.

HYDROPHOBIA—ANOTHER CURE.

A missionary in Syria, Mr. R. P. Legrand, says he has known 60 cures in 60 cases by use of the following: Take 3 handsful of the leaves of datura stramonium (jimpson weed), boil in 1 quart water until reduced half. Drink it all as soon as possible after the bite. A violent madness will ensue, but of short duration. This is followed by profuse perspiration, and in 24 hours the patient is cured. Cauterization might be resorted to also at the outset.

SMALL-POX AND SCARLET-FEVER CURE.

Sulphate of zinc, 1 grain; foxglove (digitalis), 1 grain; sugar, ½ teaspoon. Mix with 2 tablespoons water. When thoroughly mixed add 4 ounces water. Take a teaspoon every hour. Either disease, it is claimed, will disappear in twelve hours. Give a child a smaller dose. This cure has been the rounds of the press from the Atlantic to the Pacific and thousands of cures ascribed to it.

RINGWORM—TO CURE.

Make a poultice of sulphur and fresh butter and apply.

CARE OF BEDS.

The place where we spend about one-third of our time should have due attention, that our sleep may be sweet and refreshing. I believe, from extensive observation, that there is no part of housework so neglected by the average housekeeper as the care of beds. Let us be charitable, and say it is mainly for want of knowledge on the subject.

There are various ways to construct a good and healthful bed without the use of feathers. A moss or hair mattress over a good set of springs, with a home-made cotton comforter above, is probably the best bed one can have. But hair is so expensive that comparatively few families use it, besides it is not always pure and clean. However, a hair mattress can be renovated at home. The cover can be taken off and washed; the hair washed, scalded, and dried, and then picked apart loosely again, put back in the cover, and tacked as before. This is far better than to send it away to be renovated.

A husk mattress will answer the purpose of moss or hair very well, provided you have good springs. Whatever the bed may be, I consider the home-made comforter as indispensable. None but the very best of cotton should be used, so it will not pack and get solid. Six or seven pounds is sufficient. For winter use, they should be made of wool. The covering may be of the very lightest quality of bed-ticking—what is called straw-ticking. A thin unbleached muslin, when tied or knotted with some bright color, is pretty and serviceable. It should be made about the size of the mattress. This is the very best contrivance to protect the heavier and more stationary mattresses, as it can easily be thrown out upon the line to air and sun once a week, and it can be washed once or twice a year. Most people entertain the erroneous idea that comforters must be taken apart to be washed. If the best of cotton is used, washing will not hurt them; the inside needs to be cleansed even more than the outside.

A cheaper bed, and one that is equally as comfortable as a hair mattress, may be made as follows: Fill a common bed-tick with split husks, wheat or oat-straw; above it place the home-made mattress or comforter above described. Split husks are very durable. Oat-straw is soft and comfortable, and convenient to shake up and air thoroughly every morning, and can, with a trifling expense, be replenished once or twice a year, or, indeed, at any time after the bed has been occupied by a sick person. Constant use is a serious objection to mattresses. I wonder they are so commonly used when they are so heavy and inconvenient to move about and difficult to renovate. Surely, they would not be if the importance of sunning and renovating beds were better understood.

Concerning feather beds, I am compelled to say that they scarcely possess a solitary virtue, not one redeeming quality to justify their use. As a rule, elderly people are prejudiced in their favor, and imagine nothing else can make them comfortable. Doubtless, in most instances, a thick home-made wool mattress over a soft oat-straw or split-husk bed, with a good set of pliable springs, would be equally as comfortable. It is justly claimed that feather beds are soft and warm—warm because they do not so rapidly conduct the animal heat from our bodies; but we do not want present comfort at the expense of future health. The comfort they afford is more than over-balanced by the injury they do us. They invariably increase any tendency to nervousness, and aggravate pulmonary disorder. They cause a general sense of oppression and lassitude. They weaken and impair our every vital function. They make us more susceptible to colds and to all changes of the weather. They retain the dampness of perspiration and thus develop the germs of disease. Besides this, there is more or less dead animal matter belonging to the feathers which is constantly undergoing decomposition, and the odor therefrom is very offensive and unwholesome.

Hence, if they are to be used at all, the greatest care should be taken to prevent them from becoming completely saturated with their own impurities, to say nothing of what they receive from the human body.

The skin is a respiratory organ; it both inhales and exhales. It contains about two and a half million pores, which are constantly at work giving off waste matter, and also absorbing the elements about them. It is authentically stated that at least eight ounces of excrementitious matter is conducted through these pores during the average time of sleep—eight hours.

The bed upon which we lie and the covers of the same serve as a receptacle for these foul emanations. The perspiration loaded with waste matter deposits its impurities and leaves them there to be reabsorbed by the skin unless they are dissipated by air and sunlight. It is difficult to get impurities out and pure air in through the close ticking.

Few beds get sufficient hot summer sun and wind to purify them. The general idea that a bed can be kept pure by exposure to the air twenty-five or thirty minutes, or even an hour, each morning, in a close, dark bedroom, together with one day's sunning during house-cleaning time (which comes once or twice a year) is absolutely ridiculous. Imagine the impurity of such a bed!

It is a great mistake to plan a house with small bedrooms.

They should always be large, and have a sunny outlook, if possible. We can often utilize the sunlight as it streams in through a large window and save carrying beds, bedding, and pillows down stairs. Remember that sunlight means life to people as well as to plants. I wish I could impress every reader of this chapter with the importance of airing the top mattress (or home-made comforter) and all the bedding in the real sunlight once a week, or once in two weeks at least. A day should be taken as regularly for this as for the family washing, and the housekeeper should so understand her duty.

The bed and windows should be thrown open each morning, and left so at least two hours.

How important it is that this moment's work should be done before leaving the sleeping-room.

There is but one way to keep a bed in a wholesome condition, and that is by sufficient contact with pure air, sunlight, and water. It is just as important that our beds be physiological as that our food be wholesome.

It would be better to abandon the feather pillow, also, although they are less injurious than beds of the same, as the head is not so entirely covered from the outer air. Good pillows may be made of the inside of corn husks finely split; or the moss or hair that upholsters use (if the latter has been subjected to a cleansing process as before described). A pad made of extra good cotton and covered with cheesecloth, placed over husk pillows and tacked at the corners, makes them softer and prevents the rustling. This can be washed and renewed occasionally. For children especially, it is far better to substitute something for feathers.

The quantity and quality of the bed covering is just as important as the proper construction of the bed. It should be as light as possible to insure warmth. Like the bed, the covering should be of such material as will absorb dampness and impurities as little as possible. Comforters made of cotton batting (and often the poorest quality) so generally used in this country are very objectionable. They are compact and heavy. Their use requires too much weight for sufficient warmth. They render respiration less free, and retard circulation. A sense of languor and weariness frequently follows their use. A light, puffy, wool comforter is superior to anything else for warmth. It requires about three and a half pounds for each comforter. The wool can be purchased of wool-dealers in the spring, or of some near farmer. It must be thoroughly washed twice, in good suds, rinsed well, dried and taken to the woolen mills. See the superintendent and order your batting to be made without oil, in order to prevent the disagreeable odor of the grease used in woolen mills. Explain your request, and demand that they grant it. Comforters made of wool wash very nicely, even better than the best grade of cotton. The process for washing them most successfully is very simple. Soak them half an hour in a tub of warm rain water, in which a small piece of soap has been dissolved. Then stir and punch them ten or fifteen minutes with a smooth stick. This is a better way than rubbing on the washboard. Do not wring, but drain them thoroughly by laying them on sticks placed across the top of the tub. Rinse twice, letting them soak in each clear water fifteen minutes, at least ; drain and dry, and I assure you they will look well, and be pure and clean. When they are about two-thirds dry, take hold of the lower edges as they hang upon the line, and shake them thoroughly. This tends to make them light and puffy. Quilts may be washed in the same way. This manner of washing bedclothes is simple and easy and there is no excuse for its being neglected. I am sorry to say a clean, sweet bed is an exception the world over.

Every garment worn during the day should be removed at night. The night-gown should also have a fair chance for airing during the day. The habit some people have of folding the gown and placing it under the pillow in the morning should be discontinued. Canton flannel gowns are best for winter. Every one can afford them. Make them plain, and the washing and ironing will be a light task. The body and limbs should be entirely free from ligatures and compressions of all kinds during sleep. The circulation and respiration should be perfectly free.

Ventilation is another important item. It is an error to suppose that fresh air is essential only during the warm season of the year. It is just as necessary to our well being, physically and mentally, in winter as in summer. However, the volume of fresh air required in cold weather is not so great on account of its being more highly oxygenated, but we need it in due proportion. Impure air vitiates the blood, and is just as detrimental to health as bad food. It actually poisons us slowly, seriously, fearfully, and fatally. The carbonic acid in an ill-ventilated room does not do its fatal work very speedily, but it does it surely.

A very convenient and effectual way to ventilate a room is to raise one window as high as you desire and lower the top sash of another, on the opposite side of the room if possible. If there be but one window in the room open it at top and bottom. Notwithstanding the necessity of pure air, it is not well to sleep in a draught. The use of a screen, or a soft curtain allowed to fall loosely over the open window, is a good protection.

It is necessary to health that the beds be kept perfectly dry. Many hard colds, and, indeed, many deaths, result from sleeping in damp beds. People with weak lungs quickly feel the effects of them.

Often in traveling it has been my lot to occupy the "spare bed," which I have always examined. It is easy to diagnose the dampness, but to tell what the result of sleeping therein may be is far more difficult. More than once I have been compelled to call for an extra comforter, hoping to get one that had been in use and was free from dampness. I would wrap it about me before retiring, and thus protect myself to some extent from the cold, musty covers of the "spare bed." I think we are justified in closely questioning the bed we are to occupy. After a bed has been unused for a few weeks, or even a few days, during the damp season of the year, the bedding should be removed and thoroughly dried by the fire before being slept in.

There is one more point to which I wish to call your attention, and that is the habit some people have of leaving the unemptied night vessel in the room a portion of the day. The vapors that arise from urine after it has stood a short time in the open air are absolutely poisonous and disease-breeding. The night vessel is used on retiring and in more than half the sleeping rooms they are not provided with a cover, and all night long the noxious gases are allowed to escape for the occupant of the room to take into his system at every breath. Hundreds of people die yearly of consumption whose premature death is caused by breathing poisonous emanations from the night vessel. Children ought never to be allowed to sleep in bedding that has been saturated with urine and simply dried without washing.

Surely, unless great care is exercised, there is sickness and death in the bedroom. ELIZA H. STAIR.

TO SUN FEATHER BEDS AND PILLOWS.

Do not put them into the hot sunshine ; the odor is bad.

Shake them well and put them in an airy place in the shade, where they will get plenty of light and the wind can blow over them. Turn them during the day.

COMFORTER SHAMS.

Mrs. Orlena S. Matteson, Chicago.

Fold a breadth of prints or muslin as long as the width of the comforter over the end next the face, fastening the edges with safety-pins or a running baste. When soiled it is easily taken off and washed.

* * *

CARE OF LAMPS.

If good kerosene is properly used, there is no more danger from it than in the use of "the light of other days"—the old-fashioned tallow candle. But the daily chronicles of horrible accidents from carlessness in its use should serve as a warning to all. A few hints on lamps and the care of them may not come amiss.

Never fill a lamp that is lighted.

Do not use kerosene as a fire-kindler.

Glass lamps should not be used to carry around the house.

Do not fill lamps quite full. If they are filled full and brought into a warm room the heat will expand the oil and cause it to run over. Allow a little space, so as to avoid this apparent leaking of the lamp.

Attend to lamps in the early part of the day. Rather put off almost any other part of the housework than this.

Give lamp-burners a thorough washing in strong hot suds when they become clogged up.

Do not fill a lamp near a fire. After filling, wipe off very clean with a cloth kept for that purpose.

The oil accumulating in the cup under the wick in a student lamp should be poured out once a week.

Do not allow lamp-cloths that are saturated with oil to accumulate and lie around in close contact for any great length of time. They are liable to cause spontaneous combustion. Better to burn them every few weeks.

TO TRIM A LAMP.

Take off the chimney, raise the cap of the burner, and turn up the wick a very little. To secure the best light and fewest breakages of chimneys, cut the wick straight across, parallel with the top of the burner. Do not round the corners. Use a pair of sharp scissors.

* * *

THE LAUNDRY.

WASH-DAY.

To do washing the easiest and best, it is conceded by all that the clothes should be put to soak over night. On Monday it takes all of the forenoon in most families to put things to rights and to get something cooked. Besides, it is not pleasant to change one's dress (either mistress or girl) on Sunday evening and work at the soiled clothes for an hour. It either involves staying home from church, or working late after one does get home, to say nothing of the "Sabbath Day" view of it, or any unpleasant feature of the case.

There are many new soaps now manufactured that give excellent satisfaction, requiring no boiling of the clothes. To persons who use such, let me recommend to put the clothes to soak in a warm suds after dinner Monday. After supper, wring them through the wringer and put into clean suds.

On Tuesday morning the washing is a quick job, it being necessary only to rub lightly and rinse thoroughly.

Sprinkle and fold the clothes Tuesday evening, and iron Wednesday forenoon. If that does not finish, leave the rest for Thursday forenoon.

This gives time for the other housework, and saves one from that intensely tired feeling which is sure to follow a Monday's washing and Tuesday's ironing at all hazards.

So let "Blue Monday" be a thing of the past, and rejoice for the light that is given enabling the accomplishment of so-called household drudgery with comparative ease.

To those who prefer to boil their clothes, I give two different recipes for washing preparations, both of which I know to be just what they are represented to be. The second one I have used for several years past. It does no better service than the fluid, which I also used for some time, but I like a soap rather better than a fluid. A prejudice exists in many housekeepers against boiling clothes in the dirt. But if you will throw your prejudice to the winds, and try this way for one month, you will never go back to the old way. The question is asked: Does it rot the clothes? Emphatically, it does not. It rather saves them. More clothes are worn out on the washboard than on the back. As my family increased in size, I adopted this method with the Magic washing soap. I put them to soak over night in two tubs—the fine ones together and the coarse together—and sometimes, if I had a large bed washing, put the sheets and pillow-cases in a third tub. I use the soap according to directions—a cup to a pail of water. Cover all closely. In the morning I rub lightly on a board out of the water they are soaking in, and put on to boil. Rinse and hang out. I do this, in order to have cleaner suds for my large washings of calico clothes. In doing this, you do not have to wait to heat water, and can easily get one boiler full done before breakfast. They look whiter, and wash so much easier than the old way, that it is a very great labor-saver. To make sure of having the water warm, you may turn a kettle of hot water over the clothes after they are well put to soak. Every one knows the whitening powers of borax. I have done a washing in this way, and finished at noon, when it would have taken a washerwoman all day, the old way, if she had worked constantly and faithfully.

EXCELLENT WASHING FLUID.

Mrs. M. F. Walker, Chicago.

Take 1 pound potash (it comes in cans), 1 ounce salts of tartar, and 1 ounce liquid ammonia. Put the salts of tartar and potash in a gallon of water on the stove, in any convenient kettle. It will dissolve very soon. Then set it off, let cool, and add the ammonia. Cork tightly in a jug. Soak the soiled clothes over night. In the morning make a strong suds of cold water, add a cup of the fluid to 10 or 12 gallons, put in clothes to nearly fill the boiler, let heat gradually and boil 10 minutes. Take out, rub lightly, rinse, blue, and hang out. Use less fluid with rain water.

The second recipe is called

MAGIC WASHING SOAP.

To 5 gallons water (if hard cleanse it), add 5 pounds common bar soap, cut up into small pieces and dissolve over a moderate fire, then add 12 ounces borax and 16 ounces sal soda; stir frequently while dissolving, and when thoroughly incorporated pour into a convenient vessel to cool; stir frequently while cooling, and it is done. Should you wish to use good soft soap, from 10 to 15 pounds will be required, according to the thickness of the soap, with from 2½ to 3½ gallons of water; the thicker the soap the less, but more water; the thinner the soap the more of it, but less water, with 12 ounces each borax and sal soda; in the case of soft soap, dissolve the borax and sal soda first in water and then add the soap. To use, heat as much soft water as will just cover the white clothing; a little more than blood warm. To each pail of water add 1 cup of the Magic soap; dissolve well; moisten the dirty streaks of your clothes, rub on a little soap, and spread them in your tub, push down under the water and spread a thick cloth over your tub to keep in the warmth as much as possible; in about 5 minutes catch the clothes by one edge, raise them up and down once or twice, then turn them over entirely; repeat the same operation two or three times; soak from 20 to 30 minutes, as you please; in the meantime have your boiling suds ready, by adding ½ a cup of soap to each pail of water needed; now wring your clothes moderately from the soaking water, overhaul them, rub some soap on the dirty streaks, or places, if any remain; roll them up and put them to boil or simmer, stirring and turning occasionally for 15 minutes (no longer, remember), rinse in 2 waters, and hang up to dry; no bleaching or washboards are needed. The above method of washing positively will not injure the clothes. Now use your boiling suds for washing your colored clothes and save by it. Be sure your soap, borax, and sal soda are thoroughly dissolved.

IMPERIAL STAR BLUEING.

Take best Prussian blue, pulverized, 1 ounce; oxalic acid, also pulverized, ½ ounce; soft water, 1 quart; mix. The acid dissolves the blue and holds it evenly in the water. One or 2 tablespoons of it to a tub of water, according to the size of the wash. This is far preferable to the blueing sold in stores, and is much cheaper.

To prevent common blueing from spotting the clothes, dissolve the blueing in warm water and have the blueing water a little warm.

BRITISH ENAMEL FOR SHIRT BOSOMS.

Melt together, with a gentle heat, 1 ounce white wax and 2 ounces spermaceti. Prepare your boiled starch in the usual way, put into each pint a piece of British Enamel the size of a large pea. It will give your clothes a beautiful polish.

STARCHING SHIRTS.

WITH COLD STARCH.

Allow a teaspoon of starch for each shirt. Use only enough water to wet the bosom, wristbands, and neckband well. Dip in, squeeze out, roll up, and iron in fifteen minutes, or let it lie longer if desired.

WITH HOT STARCH.

Dissolve 2 tablespoons raw starch in a little cold water. Pour on boiling water till of the consistence of paste. Cook several minutes. Many laundresses make their starch early and leave it to cook slowly on the back of the stove for 2 hours or more. Others just merely cook it through. Put in a piece of enamel according to directions, or a few shavings from a sperm candle. In the absence of these use a tablespoon of kerosene to 2 quarts of starch. If the clothes are dry, make the starch quite thin. Bear in mind that the hotter it is, the better the garment will iron and the stiffer it will be. Dip the bosom in and rub the starch through and through with the fingers. Pat it hard with the hand and be sure that every thread is wet with it. Treat the neckband and wristbands the same way. Let dry thoroughly. Then take a teaspoon of raw starch in a quart of cold water. When well dissolved, dip the starched parts in quickly, squeeze out, lay smoothly, and roll up hard. They may be ironed in an hour or two. Some shirt-ironers dip in clear cold water, and some, again, in clear hot water, and all with equally good results. This can only be determined by experimenting.

IRONING A SHIRT.

First iron the back, then the shoulder-pieces, then the neckband. Be very sure to iron the band on both sides equally smooth, that it may not irritate the neck of the wearer. Next, iron the sleeves. Then lay the wristbands out flat, rub with a clean white cloth, slightly dampened, and iron smoothly on both sides, finishing with the right side. Next, iron the front. If you take a flat-iron that is just the right heat for the bosom, iron that before you do the plain front. Stretch the bosom on the shirt-board. Be very particular to pull it crosswise as well as lengthwise, to prevent wrinkles at the neck. Rub with a cloth to get off bits of starch that may stick to it. Iron carefully with a moderately-heated iron.

If little blisters appear, dip the finger in water and dampen clear through. It will then come out on being ironed over, provided the starch has been rubbed entirely through. If it has not, then the blister will remain and there is no remedy for it. If a smirch or spot from a rusty or greasy iron appears on a polished bosom, do not give up and throw the garment into the wash, but immerse the bosom quickly in hot water, squeeze dry, stretch on the board, rub over with a clean dry cloth, and iron again. But first take the iron and rub well in salt on a brown paper—especially the point and edges—and then with a little beeswax, wiping with a dry cloth. A polishing-iron should be wrapped in fine paper and put away carefully after each ironing.

FOLDING A SHIRT.

First roll the wristbands around so they will shape themselves to the wrist. It is much nicer than to leave them open and flat. Then lay the shirt on the table, bosom side down. Fold a pleat the whole length of the back, where the opening is in the back, in order to make the back and front the same width. Then fold one sleeve over from the shoulder, lap that side of the shirt the whole length from the edge of the bosom over towards the back. Do the other sleeve and side the same way. Iron the folds to make it look more neatly. Then double the bottom of the shirt up to the neck, folding just below the bosom, and with the bosom outside. Iron the fold, and it is done. A quick drying by the fire will make the bosom stiffer.

HOLDERS.

Old stocking-legs or knit underwear put together evenly, as many thicknesses as you wish, make the nicest holders possible, covered with calico. Run them through diagonally from corner to corner, and sew a loop on. Have several of them hung on a convenient nail near the stove. Their help is legion.

LAUNDRY HINTS.

To preserve wash-tubs, do not put water inside the tub when the washing is done, but turn it bottom side up and cover the bottom with water. It will be found that it prevents the staves spreading apart at the top.

To clean the rollers of a wringer, rub with kerosene oil.

To make a clothes-line pliable, boil an hour or two before you use it. Let it dry in a warm room, and do not let it kink.

As soon as the ironing is done for the day the flat-irons should be taken off the stove. To leave them on without using takes the temper out of them.

To clean smoothing-irons, Mrs. L. V. Humble, Clinton, Louisiana, says: While hot, rub them on green cedar.

FLANNELS.

Flannels may be washed either in warm or cold water. Soap may be used on them as on other clothes. Rinse in water, the same temperature as the wash-water. Put through the wringer and hang up. It is better to take them from the line before they are quite dry, and roll up for ironing. In case they become entirely dry, roll them up in dampened cloths instead of sprinkling the flannels directly. With these cautions heeded, flannels need not be shrunken in washing.

BLANKETS.

Dissolve one-half bar of soap in water. Then add 1 tablespoon borax and 2 of ammonia. Add the mixture to a sufficient quantity of water (already softened wlth 1 tablespoon borax) to cover 2 blankets. Let the blankets remain in the suds 1 hour, without rubbing. Rinse thoroughly and hang up, without wringing. The absence of rubbing and wringing prevents the hardness and shrinking of the old process.

TOWELS WITH COLORED BORDERS.

Soak the towels in a pail of cold water containing 1 teaspoon sugar of lead 10 minutes. To make the colors look clear and bright, use pulverized borax in the wash-water, very little soap, and no soda.

TO MAKE BLUE A FAST COLOR.

Put an ounce of sugar of lead into a pail of water, and soak the garment for 2 hours. Let dry, then wash and iron.

LINEN SUITS.

Fill a pail with old, dry hay; put scalding water on it and let it stand until the water is colored; then wash the linen in it, and it will look as nice as new.

CALICO LIABLE TO FADE.

Mrs. Simmons.

If you have dark calico to wash that you fear will fade or the colors run, put it in a pail and pour boiling water on. Let stand till cool enough to wring out. Then wash like any other. It is better to wash such a garment before it gets very badly soiled, or the hot water might set the dirt.

WOOLEN PANTS.

Mrs. M. W. Callahan.

When woolen pants are washed, hang without wringing; when dry, fold as they are folded when new, and wring a towel out of water and place over the pants and iron with a hot iron. When the towel is dry the pants will be smooth.

HOSE.

Mrs. J. E. White, Peoria, Ill.

In washing stockings which require care, pass them through the wringer a second time wrapped in a towel. They will then be so dry that the colors will not run.

CHAMOIS-SKIN.

Put a teaspoon of soda in warm water and wash with soap like any other garment.

WASHING RED TABLE-LINEN.

Wash in clear, tepid water, in which a tablespoon of powdered borax has been dissolved (to half a tub of water). Use but little soap; rinse in tepid water into which has been stirred enough boiled starch to stiffen a very little. Dry in the shade. Roll up, while a little damp, for ironing.

TO STIFFEN BLACK WASH-GOODS.

Use glue instead of starch for stiffening black dresses. It makes them shine like new and leaves no white spots as starch does. Or common flour starch colored with cold coffee answers very nicely.

COFFEE STARCH.

For dark prints or percales, mix 2 tablespoons raw starch with cold water, smoothly. Stir into a pint of clear, hot coffee, that has been strained. Boil about 10 minutes, add a bit of enamel or a teaspoon of kerosene.

FLOUR STARCH.

Stir 3 tablespoons flour made smooth in a little cold water, into 1 quart of boiling water. Keep stirring until it boils.

and then for 5 minutes longer. Strain through a coarse strainer or crash towel.

REMOVING TAR.

Rub the spot with melted lard; then wash with soap and water. Applies to hands or clothing.

REMOVING FRUIT-STAINS.

Pour boiling water through the stains, and repeat several times before putting in soap-suds. If this does not remove them, dip in javelle-water.

JAVELLE-WATER.

Dissolve 1 pound sal soda and ½ pound chloride of lime in 2 quarts boiling water. Let cool and add 2 quarts cold water. Soft water should be used.

REMOVING GREASE SPOTS.

Put half a teaspoon of hartshorn to half a teaspoon of alcohol; wet a bit of woolen cloth or soft sponge in it and rub and soak the spot with it, and the grease, if freshly dropped, will disappear. If the spot is of long standing, it may require several applications. In woolen or cotton, the spot may be rubbed when the liquid is applied and also in black silk, though not hard. But with light or colored silk, wet the spot with the cloth or sponge with which the hartshorn is put on, patting it lightly. Rubbing silk, particularly colored silk, is apt to leave a whitish spot, almost as disagreeable as the grease spot.

REMOVING MILDEW AND BLEACHING.

Dissolve a heaping tablespoon of chloride of lime in a pail of water. Dip in the goods and spread out to dry in the hot sun without wringing. When dry, repeat the process. This will take out the worst case of mildew and many other stains. The lime must be well dissolved. Cloth may also be bleached beautifully by hanging on a line when the sun shines and snow is on the ground. Snow bleaches more rapidly than grass.

IRON RUST.

Lemon juice and salt mixed together and put on iron rust will take it out. Keep it in the sun. If one application does not do it, try another. A solution of oxalic acid in water will also remove iron rust.

INK STAINS.

Mrs. A. R. Strange, Bowling Green, Kentucky, says: Dip the garment in apple vinegar and rub bi-carbonate of soda over it.

RENEWING BLACK WOOLEN GOODS.

Have the articles well cleansed, then dip in a very strong blueing water. Hang up to dry without wringing. When nearly dry, press on the side intended for the wrong side, and you will be astonished at the renovation that has taken place.

RENOVATING BLACK SILK.

Brush and wipe off thoroughly with a cloth; lay flat on a table and sponge with hot coffee strained through muslin. Sponge it on the side intended for the right side; then pin to a sheet stretched on the carpet until it dries. Do not touch with an iron.

Rub clear ammonia on silk that is discolored from perspiration. It will also restore the color of goods, particularly black, when the color has been destroyed by lemon juice.

WHITE CLOTHES.

In putting away white clothes in the fall, have the starch washed out and make them very blue. This will keep them from getting yellow.

CLEANING WHITE FUR.

Take a clean piece of flannel, and with some heated bran rub the fur well, when it will be quite renewed. The bran should be heated in a moderate oven, for a hot oven will scorch and brown the fur. Oatmeal with no husks is preferable to bran. Dried flour will also answer.

LACE MITTS.

May Owens.

If you want to color white lace mitts cream, wash the mitts with toilet soap, put them into a cup of cold coffee and let them stay about half a day. Do not iron them, but put them on your hands and wear till they are dry.

CLEANING LACES.

Mrs. N. W. Hammond, Clear Lake, Iowa.

Spread on a clean cloth a mixture of dry magnesia and baking powder. Lay the lace flat on it. Cover with the mixture. Roll up for a few days. Then take a dry, soft nail or tooth-brush and brush well, especially the soiled spots. Shake out and the result will be more than you anticipate. White Shetland shawls may be "dry" rubbed in flour and cleaned beautifully.

WHITE SPANISH LACE.

Miss Hattie E. Crump, Lake Mills, Wis.

Wash the lace in gasoline, rubbing in the hands as much as the delicacy of the fabric will allow. It needs no rinsing as the gasoline evaporates very quickly. Do not press. Too much care cannot be exercised in the use of gasoline. Its explosive qualities are so very great. Do not use it after night, or near a stove.

DOING UP LACE COLLARS.

Starch in hot starch and pull in shape on a soft white flannel. When nearly dry, rub over with a warm iron—not hot—and lay in a paper in the sun or warm oven. Then shape the edge with the fingers.

BLACK LACE.

One cup coffee and 1 tablespoon ammonia. Wash in it, dip in skim milk, and pin it out on a pillow until dry.

IMPROVEMENT IN SOAP.

H. C. Strong, Chicago.

Add sulphate of lime to the usual ingredients. The proportions of the sulphate vary according to the quality of soap to be produced. About ¾ pound is sufficient for 1 ton of best soap, whereas, in common or highly-liquored soap 6 or 8 pounds of it may be used to advantage. If 25 pounds of soap are made, put in a teaspoon of sulphate. Soap made with this addition becomes hardened, keeps dry, and is not liable to shrink while in water. Its durability is increased and it does not wear or waste away before its cleansing properties are brought into action.

HARD SOAP.

Pour 4 gallons boiling water over 6 pounds of sal soda and 3 pounds unslaked lime. Stir well and let settle until perfectly clear. It is better to let it stand all night, as it takes some time for the sediment to settle. When clear, strain the water, put 6 pounds of fat with it and boil for 2 hours, stirring it most of the time. If it does not seem thin enough, put another gallon of water on the grounds, stir and drain off, and add as is wanted to the boiling mixture. Its thickness can be tried by occasionally putting a little on a plate to cool. Stir in a handful of salt just before taking off the fire. Have a tub ready soaked to prevent the soap from sticking, pour it in and let it stand until solid, and you will have 40 pounds nice white soap.

Hard Soap.

Five gallons rain water, 5 pounds soda ash, 3 pounds grease, 2½ pounds unslaked lime. Boil 3 or 4 hours until the grease dissolves.

MRS. MOODY'S DETERSIVE SOAP.

Shave fine half a bar of common washing soap. Dissolve in 1 quart of boiling water. Add 2 tablespoons each of turpentine and alcohol. It is a great aid in house cleaning—will remove grease or dirt easily.

OX-GALL SOAP.

Mrs. Henry Ward Beecher.

Ox-gall soap is an excellent article to use in cleansing woolens, silks, or fine prints liable to fade. To make it, take 1 pint of gall, cut into it 2 pounds of common bar soap very fine, and add 1 quart boiling soft water. Boil slowly, stirring occasionally until well mixed, then pour into a flat vessel, and when cold cut into pieces to dry. When using, make a suds of it, but do not rub it on the article to be washed.

TRANSPARENT SOAP.

Slice 6 pounds nice yellow bar soap fine. Put into a brass or tin kettle with ½ gallon alcohol and heat gradually over a slow fire, stirring till all is dissolved. Then add 1 ounce sassafras essence and stir until well mixed. Pour into pans 1½ inches deep, let get cold, and cut into square bars

SHAVING SOAP.

Castile soap, ½ pound, white bar soap, 1½ pounds, beef's gall, 1 pint, spirits of turpentine, ½ gill, rain water, 1 pint. Shave the soap fine, put ingredients all together and boil 5 minutes after the soap is dissolved. Stir all the time. Scent with oil of rose or any other preferred.

WHITE SOAP.

Five pounds hard soap, 1 quart lye, ¼ ounce pearl-ash, all dissolved on the stove, then add ½ pint spirits turpentine, 1 gill spirits hartshorn. Stir well.

GERMAN YELLOW SOAP.

One pound tallow, 1 pound sal soda, 7 ounces rosin, 4 ounces stone lime, 1 ounce palm oil, 1 quart soft water. Put soda, lime and water together and let boil, stirring well. Then let settle, and pour off the lye. In another kettle melt the tallow, rosin and palm oil. When all the ingredients are hot, mix well together.

GOOD SOFT SOAP.

Mix 10 pounds potash in 10 gallons warm soft water over night. In the morning boil it, adding 6 pounds grease. Put all in a barrel and add 15 gallons soft water.

SOFT SOAP FROM LYE.

Put the ashes in a barrel or hopper. Pour water on every day and keep pouring back and let it drain through again, or boil it down until it is strong enough to eat a feather. Then put in the grease until the lye will not take any more. Boil together till thick enough.

SUN SOAP, OR COLD SOAP.

Put 1 pound of cleansed grease to each gallon of lye strong enough to bear up an egg. Set in the sun and stir each day until it is good fair soap.

EUREKA CLEANSING FLUID.

Mrs. E. E. Bower.

One pint deodorized benzine, 1 ounce alcohol, 1 ounce spirits ammonia. Shake well when using. Will take out grease of all kinds from all fabrics without injury to color. Apply with a sponge and rub well. When dry, rub over with a slightly warm iron. It is good for renewing all black goods. It leaves the hands soft and white.

RENOVATING CARPETS AND RUGS.

Directions for making one gallon. Take 1 pound or bar of borax soap, shave in fine pieces. Dissolve in 1 gallon of boiling water. After thoroughly dissolved, remove from stove. Let stand in cool place for 5 minutes, then add sulphuric ether, 1 ounce; glycerine, 1 ounce; alcohol, 1 ounce: aqua ammonia, No. 4 F., 6 ounces. Do not add the last near the fire, as they are inflammable. Use same as common soap. Also good for cleaning paint.

* * *

DYES.

The articles to be colored must be cleansed entirely from grease before coloring. It is better to wet them in clear water before dyeing. Strain the dye before using.

ANNATO.

Five ounces annato in a bag, three pails of strong soap suds or weak lye. Dip the cloth in suds previously prepared. Then put into the dye and boil until it takes the strength of the dye.

BLACK.

For a dress with overskirt, 3 ounces extract logwood, 1½ ounces blue vitriol. Dissolve the vitriol in water and the logwood in another water. Wet the goods thoroughly in warm water before putting into the vitriol-water. Put a piece of copperas the size of a walnut into the logwood dye, and when the dye is hot, put in the goods, stirring and airing it for about ½ hour, then dry it. Then wash immediately in hot soap suds in several waters, so that it will not crock. In the last water put a little salt. Wring it dry, roll up and let remain several hours before pressing.

BLACK FOR COTTON GOODS.

Mrs. Ann Turner, Mt. Carmel, Ky.

One pound logwood, ½ pound blue vitriol, 1 dime's worth of fustic. Each in a sack in a separate vessel, and boil 20 minutes. Scald your goods in the vitriol-water, and then air them. Put the logwood mixture with the fustic, and boil 30 minutes. Put in your goods. Keep well stirred until you obtain the color desired. Then scald with weak lye.

BLACK.

COTTON AND WOOLEN GOODS ALIKE.

The proportion for each pound of goods is 2 ounces extract logwood, 1 ounce blue vitriol, ½ ounce sugar of lead. Dissolve the vitriol in one water and the logwood in another. Wet the goods thoroughly in warm water before putting into the vitriol-water. Put the sugar of lead in the logwood-water, and when hot take the goods from the vitriol-water and put into the dye. Stir them about in the dye for ½ hour. Then take out, put into a tub, and pour over enough hot, strong salt-water to cover. Let stand until cold, hang up—let dry and rinse in clear warm water. Will never crock nor fade.

BLUE.

Oxalic acid, 1½ ounces, in 1 quart rain water over night; Prussian blue, 2 ounces, in 1 quart rain water over night. Then put together in as much more warm soft water as you want for 4 pounds of rags. Put the rags in for 20 minutes. They need not boil.

NAVY BLUE.

First dye a blue; then dip into a weak black dye.

BROWN.

COTTON, WOOLEN, OR SILK.

Miss Sallie A. Turner, Elizaville, Ky.

To 10 pounds goods take 2 pounds catechu, 8 ounces bichromate of potash, and 4 level tablespoons of alum. Process: Dissolve the catechu and alum in cold water over night. In the morning scald the goods 2 hours in this dye. Dissolve potash in warm water. Lift the goods from the catechu dye and scald goods in the potash dye till of the desired color. Rinse in clear warm water. Dry in the shade. Use brass or copper vessels. Iron will not answer, but porcelain will do.

SEAL BROWN FOR WOOLEN GOODS.

For 10 pounds goods take 1 pound catechu, 4 ounces blue vitriol, 4 ounces bichromate of potash; dissolve each in separate water; heat the goods one hour in the catechu-water; wring out; dip and wring out of the hot vitriol-water; leave them 15 minutes in the potash-water; dry and wash them.

COMPOSITION.

Three ounces of good indigo, ground and sifted, 1 pound oil of vitriol, mixed gradually. Let stand 1 hour. For pale blue, take a little composition in boiling hot water. Very nice for little children's stockings.

CANARY COLOR FOR COTTON.

For 5 pounds of goods take ½ pound sugar of lead; dissolve it in hot water; ¼ pound bichromate of potash dissolved in cold water in a wooden pail. Dip the goods first in the lead-water and then in the potash, continuing until the color suits.

GREEN.

Five pounds fustic, 10 pounds of goods. Put the fustic into water and almost boil for 12 hours. Then remove the chips and put in the yarn or goods and boil ½ hour. Take it out and add 2 pounds of alum. Dip again for ½ hour. Take out the goods and stir into the dye 1 tablespoon composition and let it boil, stirring it well together. Then dip till the color suits.

Green.

Dip rags in a blue dye, then in the yellow. Wring out and shake before drying.

ORANGE.

Two and a half pounds of camwood, one pound of fustic. Boil in a brass kettle half an hour. Boil five pounds of goods one hour; cool, and add 1 ounce of blue vitrol and two quarts of copperas water to the dye and boil five minutes; then let cool and put in your goods till the color suits.

ORANGE FOR COTTON.

Prepare a strong lime-water—the stronger the deeper the color. Pour off the water and boil. While boiling, dip the goods previously colored yellow into it. Will not fade.

PURPLE.

Ten cents' worth of cudbear tied in a bag, 1 pail of water. Heat scalding hot. Dip the cloth into warm suds, and then into the dye for 15 or 20 minutes. Dry, then wash in clean soap and water, and rinse.

RED.

Mrs. Hollett.

Three ounces solution tin, 4 ounces powdered cochineal. Boil the latter in water enough to cover the goods for about 6 minutes, then add the tin. Put in goods and boil ½ hour. Rinse in cold water, and dry in the shade.

COCHINEAL RED.

Cochineal, 1½ ounces; cream of tartar, 2 ounces; muriate of tin, 2 ounces. Yarn or cloth, 1 pound. Put the cochineal into water sufficient for the goods, and set over the fire. When warm add the cream of tartar. When scalding hot, put in the tin. Boil the goods in the dye ½ hour. Rinse in warm water. Color in brass. If the muriate of tin cannot be procured, use muriatic acid and pour on pieces of tin and let it remain over night. The muriate of tin will be formed and can be used in the morning.

MADDER RED.

One pound of yarn or cloth, 8 ounces madder, 3 ounces alum, 1 ounce cream of tartar. Five gallons soft water. Let it boil with the alum and cream of tartar. Put in the goods and boil 2 hours. Take out, air, rinse in clear water. Pour the liquor away and prepare the same quantity of water as before. Put in the madder broken fine. Heat the water. Enter the goods. Stir constantly 1 hour; then let it boil 5 minutes. Take out, rinse in cold water; then wash through three suds.

WINE COLOR.

For 2 pounds woolen goods, 1 pound camwood, boiled 15 minutes in water sufficient to cover goods. Put goods in; boil 1 hour—air them. Then add a little blue vitrol or copperas, and dip the goods until the shade is as desired.

YELLOW FOR COTTON.

Six pounds of goods in water, to wet through. Nine ounces sugar of lead dissolved in the same quantity of water. Six ounces bichromate of potash in the same quantity of water. Keep separate. Dip the goods first into the sugar of lead water, then into the potash-water, then into the sugar of lead water again. Dry. Rinse in cold water and dry again.

TURKEY RED FOR COTTON.

For 4 pounds of goods, take 1 pound sumac in water that will cover the goods. Soak over night, wring out, rinse in soft water. Take 2 ounces muriate of tin in clear, soft water, put the clothes in for 15 minutes. Put 3 pounds bur-wood in cold soft water in a boiler on the stove, and nearly boil it; then let cool, add the cloth and boil 1 hour. Take out the cloth, add 1 ounce oil of vitriol to the water, return the cloth and boil 15 minutes. Rinse in cold water.

MISCELLANEOUS.

OUR book would not be complete without a department for odds and ends, this that, and the other, etc. We give a few very valuable recipes for many different purposes. They have all been compiled with great care, and are highly recommended.

BLOOM OF YOUTH.

Pure, soft water, 1 pint; pulverized castile soap, 2 ounces; emulsion of bitter almonds, 3 ounces; rosewater, 4 ounces; orange-flower water, 4 ounces; tincture of benzoin, 1 drachm; borax, ½ drachm. Add 5 grains bi-chloride of mercury to every 8 ounces of the mixture. Apply to the face with a cotton or linen cloth.

ORIENTAL COLD CREAM.

Oil of almonds, 4 ounces; white wax, 2 drachms; spermaceti, 2 drachms. Melt, and add rosewater, 4 ounces; orange-flower water, 1 ounce. Used to soften the skin; apply with a soft rag.

FRECKLES—TO REMOVE.

Mix together 2 ounces lemon juice (or ½ drachm powdered borax) and 1 drachm sugar. Let stand in a glass bottle a few days. Rub on the face occasionally.

TO RESTORE SOFTNESS TO THE HANDS.

One can have the hands in soap suds with soft soap without injury to the skin, if the hands are dipped in vinegar or lemon juice immediately after. Indian meal and vinegar or lemon juice used on hands when roughened by cold or labor will heal and soften them. Rub the hands in this; then wash off thoroughly and rub in glycerine. Those who suffer from chapped hands in the winter will find this comforting.

CAMPHOR ICE.

Six drachms of camphor gum, ½ ounce of white wax, 1½ ounces of spermaceti, 3 tablespoons of olive oil. Melt together.

SCENT POWDER.

One ounce each of coriander, orris root, rose leaves, and aromatic calamus, 2 ounces of lavender flowers, ¼ drachm of rhodium wood, 5 grains of musk ; mix, and reduce to powder. This scent is as if all fragrant flowers were pressed together.

COLOGNE WATER.

One pint of alcohol. Add 30 drops of oil of lemon and 30 of burgamot. Shake well ; then add ½ gill of water. Bottle for use.

TO BEAUTIFY TEETH.

Dissolve 2 ounces of borax in 3 pints boiling water. Before it is cold add 1 teaspoon spirits of camphor. A tablespoon of this with an equal amount of tepid water will cleanse the teeth from all impurities. It is also a very excellent wash for the hair.

TOOTH PASTE.

Mrs. M. M. Curtis, Seattle, Washington Ty.

Willow charcoal mixed with honey is excellent for whitening the teeth. The charcoal can be procured of any druggist, all prepared in bottles. It is very finely pulverized.

FOR BAD BREATH.

Eat bits of charcoal. If you cannot procure it, take an old broom handle, and burn it until it is charred.

EXCELLENT HAIR WASH.

Put ½ ounce salts of tartar in 1 pint soft water. Wash the hair and scalp thoroughly.

BEST HAIR WASH.

One pint rum—St. Croix is best ; 1 ounce pulverized borax, 1 drachm tincture of cantharides. Wash the hair, rubbing well into the scalp, two or three times a week.

DRY SHAMPOO.

Eight ounces alcohol, 16 ounces water, 1 ounce ammonia, 1 ounce cologne. Rub on the head until the liquid evaporates. No rinsing necessary.

HAIR CRIMPING.

To make the hair stay in crimp, take gum tragacanth and add to it just enough water to dissolve it. When dissolved, add enough alcohol to make rather thin. Let this stand all night, and then bottle it to prevent the alcohol from evaporating. This put on the hair at night after it is done up in paper or pins will make it stay in crimp the hottest day, and is harmless.

HAIR BRUSHES.

A few drops of hartshorn in a little water will clean a hair brush better than anything else, and will do no harm. If very dirty, rub a little soap on. After cleaning, rinse in clear water, and hang up by the window to dry. Do not let the bristles rest on any hard substance while wet. Tie a string round the handle and hang up.

MAKE YOUR OWN COURT PLASTER.

Tack a piece of silk on a small frame. Dissolve some isinglass in water. When well incorporated, apply with a brush to the silk, let it dry, repeat it, and when dry, cover it with a strong tincture of balsam of Peru.

HONEY—TO PREVENT CANDYING.

To prevent honey from candying, after being taken from the comb put it into a kettle and over the fire; boil it gently and as the scum rises skim it off until it becomes clear, when it can be turned into the vessel you wish to keep it in, where it will keep clear and fresh without candying.

WAX FROM HONEY-COMB.

Put the comb into a bag made of coarse strainer-cloth. Crowd it down full. Put into a kettle and cover well with water. Put a weight on if necessary to keep it under water. Turn it occasionally. When the water heats, the comb will melt, and as it boils the wax will come through the sack and rise to the top of the water. As it rises it should be dipped off into a vessel of cold water. Keep adding water sufficient to keep the bag covered. Press it once in a while, and when no more will rise it is all out of the comb, and is cooled on the surface of the cold water.

CHARCOAL AS A PRESERVATIVE.

Smoked ham, well packed in pulverized charcoal, will keep for years. Butter, put into clean pots and well surrounded with charcoal, will keep good for 12 months. This is the antiseptic quality of charcoal. Each atom has the capacity of absorbing a thousand times its own bulk of deleterious gases, and thus keeps what it surrounds in perfect purity.

AVERAGE TIME REQUIRED FOR DIGESTION.

Articles of Food.	How Prepared.	Hrs.	Min.
Apples, sweet, mellow	Raw	1	30
Apples, sour, mellow	Raw	2	00
Apples, sour, hard	Raw	2	50
Barley	Boiled	2	00
Beans, pod	Boiled	2	30
Beef, fresh	Boiled	3	30
Beef, lean, rare	Roasted	3	00
Beefsteak	Broiled	3	00
Beef	Fried	4	00
Beets	Boiled	3	45
Brains	Boiled	1	45
Bread, corn	Baked	3	15
Bread, fresh wheat	Baked	3	30
Butter	Melted	3	30
Cabbage, vinegar	Raw	2	00
Cabbage	Raw	2	30
Cabbage	Boiled	4	00
Cake, sponge	Baked	2	30
Catfish, fresh	Fried	3	30
Cheese, old	Raw	3	30
Chicken	Fricasseed	2	45
Chicken	Boiled	4	00
Chicken	Roasted	4	00
Codfish, cured	Boiled	2	00
Custard	Baked	2	45
Ducks	Roasted	4	00
Dumplings, apple	Boiled	3	00
Eggs	Raw	1	30
Eggs	Roasted	2	15
Eggs	Soft-boiled	3	00
Eggs	Hard-boiled	3	30
Eggs	Fried	3	30
Gelatine	Boiled	2	30
Green corn	Boiled	3	45
Goose	Roasted	2	30
Hash, meat, vegetable	Warmed	2	30
Heart	Fried	4	00
Johnny cake	Baked	3	00
Lamb	Broiled	2	30
Liver, beef	Broiled	2	00
Milk	Boiled	2	00
Milk	Raw	2	15

AVERAGE TIME REQUIRED FOR DIGESTION—*Continued.*

Articles of Food.	How Prepared.	Hrs.	Min.
Mutton, fresh	Roasted	3	15
Mutton	Broiled	3	00
Mutton.	Boiled	3	00
Onions	Boiled	3	00
Oysters	Raw	2	55
Oysters	Roasted	3	15
Oysters	Stewed	3	30
Parsnips	Boiled	2	30
Pigs feet, soused	Boiled	1	00
Pig, suckling	Roasted	2	30
Pork, fresh	Stewed	3	00
Pork, fat and lean	Roasted	5	15
Pork	Broiled	3	15
Pork steak	Broiled	3	15
Potatoes	Boiled	3	30
Potatoes	Roasted	2	30
Rice	Boiled	1	00
Sago	Boiled	1	45
Salmon, salted	Boiled	4	00
Salmon, fresh	Boiled	1	45
Sausage	Broiled	3	20
Sausage	Fried	4	00
Soup, bean	Boiled	3	00
Soup, mutton	Boiled	3	30
Soup, oyster	Boiled	3	30
Soup, beef, vegetable	Boiled	4	00
Spinach	Boiled	2	30
Suet, beef	Boiled	5	30
Tomatoes	Stewed	2	30
Tripe, soused	Boiled	1	00
Trout, fresh	Boiled	1	30
Trout, fresh	Fried	1	30
Turkey, domestic	Boiled	2	25
Turkey, wild	Roasted	2	18
Turnips, flat	Boiled	3	30
Veal	Broiled	4	00
Veal	Fried	4	30
Venison, steak	Broiled	1	35

INDIGESTIBLE FOODS.

The following are very difficult to digest, and should be avoided by persons having weak digestive organs; and by those who are strong, they should be used sparingly. The most of the following take from 4 to 5½ hours to digest:

Beefsteak pie.
Cheese.
Currants.
Dumplings.
Eels.
Fried dishes.
Hard-boiled eggs.
Hashes and stews.
Husks of fruit.
Melted butter.
New Bread.
New Potatoes.
Nuts.
Pork.
Puff paste.
Radishes.
Raw spirits.
Red herrings.
Rinds of fruit.
Salt beef.
Sausage.
Shell-fish.
Unripe fruits.
Veal.

SEASON FOR EATING DIFFERENT FOODS

IN THE NORTHERN AND MIDDLE STATES.

Apples, all the year round. Cheapest in the fall.
Artichokes, in September.
Asparagus, May and June.
Beans, string, June to October; Lima, July till winter.
Beef at all seasons.
Beets, June and throughout the year.
Buckwheat cakes, late fall and winter.
Butternuts, from October throughout the year.
Cabbage, May and throughout the year.
Carrots, all summer and fall.
Cauliflower, June till following spring.
Celery, August till April.
Cheese, any time.
Cherries, during the summer months.
Chestnuts, after a severe frost.
Clams, May to September.
Corn, green, June to September.
Crabs, better in cold weather.
Cranberries, September to April.
Cucumbers, June to November.
Currants, June to August (ripe in July).
Damsons, July to November.
Ducks, June and July; wild ducks, in spring and fall.
Eels, April to November.
Eggs, best in spring, but always in season.
Elderberries, August and September.
Fish, at all times; some kinds always in season.

SEASON FOR EATING DIFFERENT FOODS—*Continued.*

Geese, October to December.
Gooseberries, June to September.
Grapes, September till cold weather.
Herbs, gather just as they begin to bloom.
Horse-radish, at all times.
Lemons, cheapest in winter.
Lobsters, spring, summer, and autumn.
Mushrooms, August and September.
Mutton, at any time ; Lamb, June to August.
Onions, at all seasons.
Oranges, cheapest in winter months.
Oysters, September to May.
Partridges, September to January.
Peas, green, June and July.
Peaches, August to November.
Pears, August to October.
Pie-plant, April to September.
Pigeons, September and October.
Pork, in cold weather.
Potatoes, the year round ; sweet, August to December.
Prairie fowls, August to October.
Prunes, fresh, December to May.
Pumpkins, September to January.
Quinces, October to December.
Rabbits, September till February.
Radishes, April to November.
Rail-birds, September and October.
Raspberries, June to September.
Salmon, March to September.
Shad, latter part of February to June.
Smelts, October to April.
Snipe, last of March and April and October.
Spinach, early spring till late fall.
Squash, summer, June to August.
Squash, winter, August till spring.
Strawberries, June and July.
Tomatoes, June till fall.
Trout, brook, March to August ; lake, October to March.
Turkeys, any time. Best in cold weather.
Veal, any time except in very hot weather.
Venison, buck, August to November ; doe, in winter.
Watermelons, July to October.
Woodcock, July to November.

STAIN FOR FLOORS.

Make a bucket of smooth flour paste. Stir in 1 pound yellow ochre. Apply to the floor with a white-wash brush. Let it dry. Then give it a coat of boiled linseed oil.

PAINT FOR KITCHEN FLOOR.

Three pints oil, 1 pint dryer, 3 pounds white lead, 5 pounds yellow ochre ; add a little turpentine.

SHELLAC FOR FLOOR.

Allow 5 ounces shellac to a quart of alcohol. Use as soon as dissolved. After a floor is painted or stained (and dried), apply the shellac with a brush ; let dry and apply again. Two or three applications, which are very easily made, will brighten up a room wonderfully, and it will require nothing but wiping with a damp cloth to keep it bright for many months. Any woman can do both the painting and applying the coats of shellac.

CLEANING SILVER.

One-half ounce prepared chalk, 2 ounces alcohol, 2 ounces aqua ammonia. Apply with cotton flannel, and rub with chamois-skin. Wash silver in very hot, clear water, and wipe dry with a soft towel, and you will have no need for silver soap, or any other preparation.

CLEANING BRASS OR COPPER.

C. D. Hicks, Racine, Wis.

One pint alcohol, 1 ounce oxalic acid, 2 papers Mt. Eagle Tripoli, 1 star candle. Shave the candle into the other mixture, and let stand until dissolved. Then it is ready for use. Shake before using. Apply the mixture, and when dry rub off with a woolen cloth. The same mixture without the candle excellent for cleaning glass.

FURNITURE POLISH.

Raw linseed oil, 4 ounces ; balsam of fir, 2 drachms ; acetic ether, 2 drachms. Dissolve the balsam in 4 ounces alcohol ; then mix all together. To use, shake well and apply with a soft cloth. But very little is needed on the cloth.

POLISH FOR OLD OR MARRED FURNITURE.

One ounce kerosene, 1 ounce shellac, ½ ounce linseed oil, ½ ounce turpentine. Keep corked, shake, and apply with a soft sponge.

CLEANING HOUSE.

The melancholy days that come,
  The saddest of the year,
When scrubbing-brushes, mops, and brooms
  Are flying far and near,—
When carpets, curtains, rugs, and beds
  Are streched on fence and line,
And everything is upside down—
  O, sad, unhappy time.

At this cheerful time of year, a few hints to the newly initiated may prove helpful. They are not written for the veterans in the service, although such may possibly be benefited somewhat by glancing at them. It is a good plan to regulate and renovate all bureau-drawers and closets before the general siege. Then have the washing and ironing finished and put away. Wash up everything that is soiled. Bake enough bread, cookies, and cake to last several days. Boil a large ham, if possible, and bake a big pot of beans. These, with preserved fruits, will make a good meal with hot tea or coffee.

The general rule to begin at the garret and finish with the cellar is a good one in the main. But sometimes, with a large house and insufficient help, the cellar gets but an indifferent cleaning if left till all hands are tired out. It is, in reality, the most important part of the whole house. There can be no health, with foul, disease-breeding gases escaping into the living rooms above, to be breathed into the system. Malarial diseases are often traced to a cellar of decayed vegetables. Typhus und typhoid fevers, cutting down whole families, can be traced directly to the fearful emanations from a filthy cellar.

After removing all rubbish from each nook and corner, and giving it a thorough airing, give it a good coat of white-wash, yellowed with copperas. Wash the windows and steps.

Next, go to the upper story and begin in good earnest the cleaning and putting things to rights after an accumulated disorder of six months or a year. Even with constant watchcare, things will get out of place, and house-renovating is just as sure to be a necessity, as is the cleaning necessary to health.

First and foremost, let in the air. Give things a systematic sorting over, putting articles of a kind together in boxes or sacks, and labeling them. Sweep the ceiling and walls down. Wash the windows and the floor. Wipe up dry. If there are any signs of moths, make sure that there is no fire or light in the room, and sprinkle benzine plentifully around the cracks and crevices. Have but little in the dish you use. Exercise great caution in its use. It will be death to the moths. The odor is disagreeable, but of short duration. Wash the steps down, and you are ready for the chambers.

A good step-ladder is one of the indispensables in every house. Be careful, however, and see that it stands securely before ascending it. I have a lady acquaintance who fell from one that stood insecurely, and has been made almost helpless for life, from the effects of the fall.

Before beginning the general cleaning, take everything from the walls. Dust and wipe off and put into the closets, which are already cleaned. Shut the doors. Take one room at a time. Move everything out; take up the carpet. Have it folded and carried right out into the yard and spread upon the grass, or hung on the line. After it is beaten well on the wrong side with whips or canes, sweep it very particularly on the right side, with a good, firm broom. Do not sweep against the pile in velvet or Brussels. Use the preparation for "Renovating Carpets and Rugs," on page 438, for removing grease-spots. It will brighten a very badly-soiled carpet.

Sweep the bare floor, and get the dirt up before opening the windows. If sawdust can be gotten, dampen it and sprinkle the floor with it. Wash hard-finished walls, and wipe dry. Paper walls should be wiped off with a broom wrapped in old flannel. Change the cloth for a clean one when it gets soiled. Of course, a wall-brush with an extension handle is the best of anything for this purpose, but the broom is a good substitute.

Next, wash the windows; then the woodwork. Put ammonia in each pail of water to soften it, and half the labor is saved. Change the water often. Use strong suds for the floor, and change the water often. Wash but a square yard at a time and wipe it dry.

Take the next room the same way. By the time that is cleaned, the first one will be ready for the carpet to go down. Sprinkle salt entirely around the room under the edge of the carpet. It is a very sure preventive of moths. If kalsomining has to be done, of course the labor of house-cleaning is greatly increased. A good recipe will be found for kalsomine in this chapter, which, if closely followed, will give excellent results. For those who prefer white-wash, I give also the famous "White House" recipe.

It is poor economy to try to put down a carpet alone. The better it is put down, the better it will wear. I think it pays to hire a man who makes carpet-laying his business, They furnish their own tacks, which alone is quite an item, and it is much more satisfactory when done. Laying a heavy carpet is a piece of work that no woman ought ever to attempt. Many persons still use straw under their carpets, and it is certainly clean and sweet. In cities and towns it is more customary to use the regular carpet-lining paper, which is heavy and durable. For stairs be sure and use either padding or lining, and have the carpet a yard extra in length to allow you to change its position occasionally, and so save the wear where the edges of the steps come.

Replacing the furniture in the room is comparatively easy. The pieces should be well dusted and polished. If not convenient to polish the same day, it can be done any other day. A good recipe for polish will be found in this chapter. For cleaning marble I have found sapolio to be very good.

Broken marble may be mended by the use of the crockery cement given further on in this chapter. I knew of a broken tomb-stone being mended with this simple preparation that has stood the wind and weather of many years.

Dining-room floors are better uncarpeted in families having young children. In fact, they are better in summer, in any family. Have the floor stained or painted, and it is always easy to keep it clean and sweet. If carpeted, have a crumb-cloth that can be taken up and shaken at will, and thus protect the main carpet.

When the kitchen is reached by the attacking party, gather up all of the lamp-burners and put into strong soda-water and boil up in some convenient vessel. Into a boiler, put all of the baking-tins, dripping-pans, waffle-irons, gem-irons, etc., and boil them 15 or 20 minutes in suds or soda-water. If you use either of the washing preparations given in the "Laundry" chapter, put some of it in the water. The fluid is excellent for this purpose. Don't scour your life away on tinware. Wash clean, wipe dry, and let that suffice.

While the tins and pans are cleaning themselves in the boiler, get the pantry ready to place them back. Use enameled cloth for shelves, instead of paper. It costs but little, and is so easily cleaned that it pays a good interest on the investment. Clean the walls either by washing, kalsomining, or white-washing.

See that the sinks and drains are thoroughly disinfected. Copperas is the cheapest, and one of the very best for this purpose. Make a solution of it in water and sprinkle in the places needing it, besides putting a small vessel containing it in the same places.

When the stoves are put away, rub each length of pipe with kerosene, wrap a paper around it and number it; so that it can be put up in the fall according to the numbering. The kerosene will keep it from rusting.

Be sure and clean the soot out of the stove-pipe holes in the chimneys before they are covered for the summer.

Have the doors and windows screened after the cleaning is done. Put mats and scrapers at the doors.

If it is a possible thing, do your cleaning on bright, sunny days. Polish the grates about the last thing, using recipe given farther on.

Look bed-steads over in March. Apply Persian insect powder, or the poison mentioned in the latter part of this chapter. Even after the general house-cleaning, they should be looked after once a week. Bed-bugs can never get the mastery if fought in this manner.

When winter clothes are put away for the summer, examine carefully, shake well, and wrap each article in paper and tie up securely. I always put my furs and fur-trimmed cloak in an old linen pillow-case and baste it up, being sure there are no holes through which the moth-miller can crawl to lay her eggs. Blankets can be wrapped in old sheets or large papers.

WHITE-WASH—VERY BRILLIANT.

Put ½ bushel lime in a vessel, pour on boiling water to slake it, and cover it during the slaking process. Strain through a strainer, and add a peck of salt that is dissolved in warm water; then add 3 pounds ground rice boiled to a thin paste and stirred in while boiling hot; ½ pound powdered Spanish whiting, and 1 pound clear glue, which has been dissolved. Put this kettle of whitewash into a larger one filled with hot water. Add 5 gallons hot water to the mixture, stir well, and let stand a few days, covered from the dirt. Apply it hot. A pint will do a square yard of the outside of a house. It is as good as paint for the outside or inside, and will keep brilliant for years. Will answer for wood, brick, or stone. It may be tinted for walls, if liked. Chrome, added, makes a pretty yellow wash. Finely-pulverized common clay well mixed with Spanish brown makes a reddish stone color. Spanish brown alone, added, makes a deep pink. The above recipe is the famous one used on the White House in Washington.

KALSOMINE.

One-fourth pound light-colored glue; 5 pounds Paris white. Soak glue over night in a quart of warm water. Next day, add a pint of water and set in a vessel of boiling water, and stir till the glue is well dissolved. Put the Paris white into a large bucket, pour on hot water, and stir until it is creamy. Add the prepared glue, mix thoroughly, and apply with a white-wash brush. Every time the brush is put into the pail the kalsomine should be stirred from the bottom. If a reddish or pink tint is wanted, add Spanish brown, till of the desired shade. This will be sufficient for a room 18 feet square.

A HOME-MADE CARPET.

Paste the floor of the room over with newspapers. Over this, paste wall paper of a pattern to look like carpet or oilcloth. Put down as smoothly as possible, match it nicely where the widths come together. Use good flour paste. Then size and varnish it. Dark glue and common furniture varnish may be used. Place a rug here and there, and your room is carpeted.

TO SAVE STAIR CARPETS.

Stair carpets should always have a slip of paper, or a padding made of cheap cotton batting, tacked in a cheap muslin put under them, at and over the edge of every stair, which is the part where they wear first. The strips should be within an inch or two as long as the carpet is wide and about four or five inches in breadth. A piece of old carpet answers better than paper if you have it. This plan will keep a stair carpet in good condition for a much longer time than without it.

LINING STAIR CARPETS.

Mrs. Clarissa O. Keeler, Baltimore, Maryland.

A stair carpet lined with new cotton will almost never wear out. It saves the strain, especially if moved occasionally so that the wear does not come all the time in the same place.

PATCHING CARPETS.

Take pieces of cloth and paste over the holes with a paste made of gum tragacanth and water.

SWEEPING CARPETS.

Use coarse wet salt for sweeping both matting and carpeting. It keeps the dust down and brightens the carpet.

CARPET-CLEANER.

Dampen sawdust with water, and sprinkle ammonia on it and use on a carpet. It will brighten it very much.

INK STAINS

Can be removed from a carpet by freely pouring milk on the place, and leaving it to soak in for a time, then rub it so as to remove all ink, and scoop up remaining milk with a spoon ; repeat the process with more milk, if necessary ; then wash it off completely with clean cold water, and wipe it dry with cloths. If this is done when the ink is wet, the milk takes all stain out of woolen material instantly ; but when it has dried, a little time is required.

Another method : As soon as the ink is spilled, put on salt, and cover well. Remove as fast as it becomes colored, and put on fresh. Continue this till the salt is white, sweep well, and no trace of ink will remain. Corn meal used similarly on coal oil spots on carpets, will remove every particle, even if a large quantity has been spilled.

GREASE SPOTS.

To remove grease from carpets, see recipe, page 438.

Grease may be removed from a white floor by making a common hasty pudding of corn-meal and laying it on the spot until cold.

To remove grease from wall paper pulverize a common clay pipe, mix it with water into a stiff paste, laying it on very carefully, letting it remain over night. Then lightly brush it off.

GRATES—TO BLACKEN.

Asphaltum, 2½ pounds ; melt and add boiled oil, 1 pound ; spirits of turpentine, 3 quarts. Mix. Apply when cold with a rag or brush. Very inflammable. Be cautious.

OIL-CLOTHS—TO CLEAN.

Take a soft cloth—an old knit under-garment is good, dampen it with kerosene and wipe the oil-cloth every day or two. Do not use water. Or, wash in skim milk and water. Rub with linseed oil every few weeks. Take but little, rub in well, and polish with an old silk cloth.

FURNITURE POLISH—VERY SUPERIOR.

Fred S. Johnstone, Chicago.

Dissolve 1 ounce gum arabic in water. Add 1 ounce gum tragacanth, 1 ounce benzoin, ¼ ounce wintergreen oil, 1 quart alcohol, 1 pint raw oil (linseed). Let stand about 24 hours. Always shake before using. If desired thinner, use alcohol. Rub on with a soft cloth, and wipe off immediately with a dry one. This is very important.

ROACHES.

Equal parts of borax and white sugar will drive away roaches or Croton bugs.

MOTHS.

Put salt under the edges of carpets when tacked down.

BED-BUG POISON.

Mrs. R. W. Louis, Chicago.

Six ounces corrosive sublimate, 6 ounces camphor gum, 1 pt. spirits turpentine; shake well, mix; let stand a day. Shake before using.

CROCKERY CEMENT.

To mend broken china, glass, marble, or common crockery, mix fresh-slaked lime with white of egg until it becomes a sticky paste. Apply to the edges, and in 3 days it will be firm.

LIQUID GLUE.

Best white glue, 16 ounces; white lead, dry, 4 ounces; rain water, 1 quart; alcohol, 4 ounces. With constant stirring dissolve the glue and lead in the water, by means of a water bath. Add the alcohol, and continue the heat for a few minutes. Pour into bottles while still hot.

PASTE THAT WILL KEEP.

Dissolve a teaspoon of alum in a quart of warm water. When cold, stir in flour to the consistency of thick cream, beating up all the lumps. Stir in powdered resin, and throw in a half dozen cloves to give it a pleasant odor. Have on the fire a teacup of boiling water; pour the flour mixture into it, stirring well all the time. In a few moments it will be of the consistency of mush. Pour it into an earthern or china vessel; let it cool, lay a cover on, and put it in a cool place. When needed for use, take out a portion and soften it with boiling water. Paste thus made will last twelve months. Better than gum, as it does not gloss paper, and can be written on.

MENDING TINWARE.

Fill a vial ⅔ full muriatic acid, put into it all the chippings of sheet zinc it will dissolve; then add a crumb of sal ammoniac and fill up with water. Wet the place to be mended with this liquid, put a piece of zinc over the hole, and apply a lighted candle below it, which melts the solder on the tin and makes the zinc to adhere.

FIRE-KINDLERS.

To 1 pound resin, put from 2 to 3 ounces tallow; melt very carefully together, and, when hot, stir in fine sawdust, and make very thick. Spread it immediately about 1 inch thick upon a board. Sprinkle fine sawdust over the board first, to prevent sticking. When cold, break into lumps 1 inch square. If made for sale, take a thin board, grease the edge, and mark it off into squares, pressing it deep, while yet warm, so it will break in regular shapes. This may be sold at a good profit. It takes but very little to kindle a fire.

INDELIBLE INK.

C. S. Johnston, Harford, Pa.

Dissolve 2 drachms nitrate of silver, ½ ounce gum arabic in a gill of rain water. Add aqua ammonia, a few drops at a time, till you get the color the right shade. After marking, dry the goods near the fire, or in the sun. Don't mark new cloth before the dressing is washed out, but starch and iron the garment, then mark, and all creation will not be likely to wash it out. Keep it dark.

MARKING INK.

Dissolve asphaltum in oil of naptha, and it will answer for marking parcels, drying quickly and not spreading.

BURNING CHIMNEY—TO STOP.

Shut all the windows and doors, to prevent a current of air, and throw a handful or more of salt in the fire.

* * *

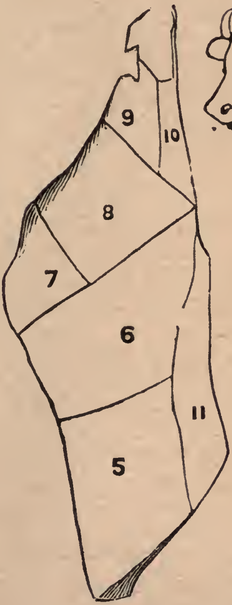
FARMERS' DEPARTMENT.

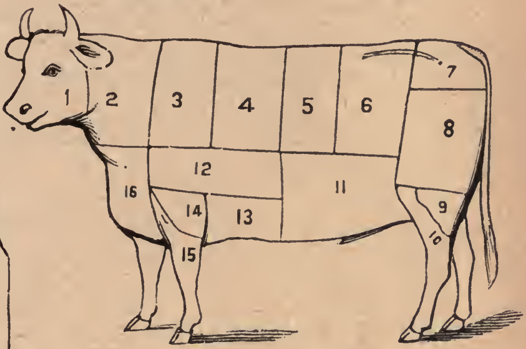
CUTTING UP MEATS. DISEASES OF ANIMALS.
ROAD-MAKING. MISCELLANEOUS.

CUTTING UP MEATS.

We give diagrams showing the manner of cutting up meats at the present day for home consumption. Packers have a different method. On the quarter of beef the figures are made to correspond with the like parts in the beef on foot. It is the same with the porker.

BEEF.





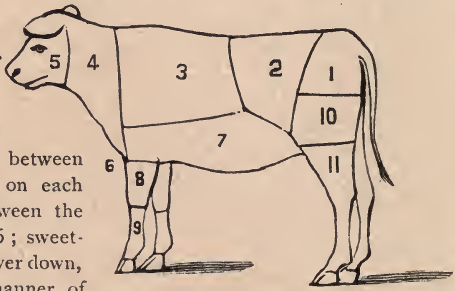
1. Cheek, for soup.
2. Neck, for mince-meat.
3. Chuck, for roasting.
4. Rib roast—best roast.
5. Porter-house steak.
6. Sirloin, roast or steak.
7. Rump, to roast or boil.
8. Round, for steak, pot-roast, or dried beef.
9. Hock, for soup-meat.
10. Shank, for soup-bone.
11. Flank, for soup or steak.
12. Rib or plate, for corned beef.
13. Brisket, for corned beef.
14. Shoulder-clod, for pot-roast.
15. Shank, for soup-bone.
16. Breast, for soup or stew.

The pluck is the heart, liver, and lights.

To Clean Tripe.

Rinse the paunch in cold water after it is emptied. Use great care that the contents do not touch the outside. Make a strong lye and pour it hot over the tripe, and let it soak 3 hours. Then fasten it to a board with tacks, and scrape the inner skin off with a knife. Then sprinkle with lime, cover with warm water, and, after soaking 2 hours, scrape again. If the dark comes off it is clean, but if not, sprinkle again with lime, and soak once more, and scrape again. When clean, cover with salt water, and keep it soaking for 3 days, putting on clear brine each day. Then take out, cut into 6-inch squares, soak in buttermilk (to whiten) for ½ day; rinse, and boil in clear water until very tender. It may take all day.

VEAL.



1. End of loin, for roasts.
2. Loin, for roast or cutlets.
3. Rib, for roast or chops.
4. Neck, for stew or soup.
5. Head, for soup or jelly.
6. Sweet-breads—Located between the neck and stomach, on each side of the windpipe, between the fore-legs, above figure 6; sweet-breads are also located lower down, above figure 8. For manner of cooking, see page 91.
7. Breast, for stew.
8. Shank, for stew or soup.
9. Feet, for jelly.
10. Fillet, for roasting.
11. Knuckle, for stewing.

Further Instructions.

The neck is used for pot-pies and broths.

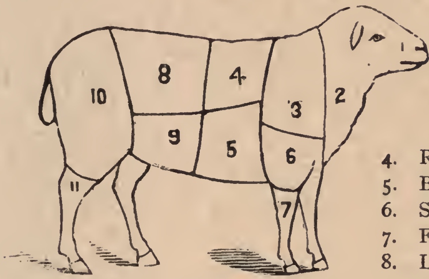
The forequarter is divided into two pieces called the brisket, or breast, and rack.

The fillet (which is the leg and hind flank) is used to stuff and roast, to stuff and boil, or for cutlets.

To Prepare Rennet.

Take the stomach of a newly-killed calf and hang it up without washing for 5 days, as washing weakens the gastric juices. Then slip the curds off with the hand. Fill it with salt mixed with a little salt-peter, put it in a crock, pour on 1 teaspoon vinegar and 2 tablespoons salt. Cover closely, and keep for use. In six weeks take a piece 4 inches square and bottle it with 2½ cups cold water and 2 gills rose brandy, cork tightly, and shake when wanted. A tablespoon is enough for 1 quart milk.

MUTTON.



1. Head, for soup in England; not used much here.
2. Neck, for stewing.
3. Shoulder, for roast, or for boning and stuffing.
4. Rack, for chops or roast.
5. Breast, for stew.
6. Shank, for soup or stew.
7. Feet, for jelly.
8. Loin, for roast.
9. Flank, for stew.
10. Leg, for roast, chops, or boiling.
11. Hock, for stew or soup.

A saddle of mutton is two legs and two loins undivided. A chine is the two loins, with the backbone, undivided.

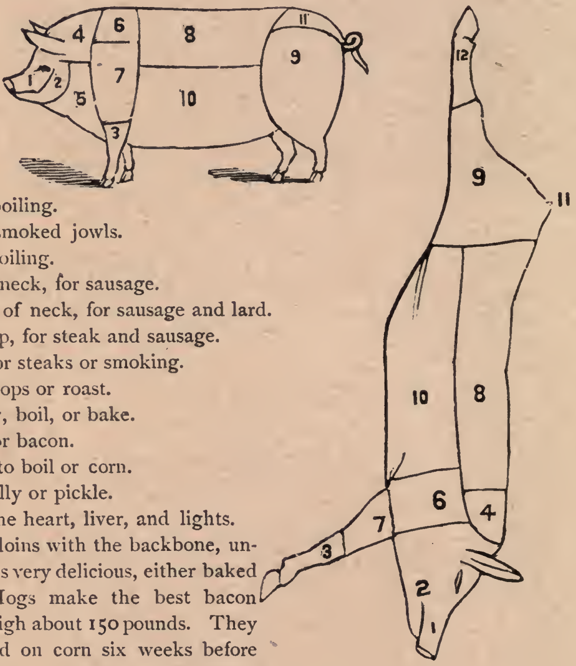
LAMB.

We do not give a diagram for cutting up a lamb, because the work is a very simple matter. The lamb is simply divided into two forequarters and two hindquarters.

PORK.

Directions for Cutting up Pork.

Split the hog through the spine, take off each half of the head behind the ear, then take off 3 or 4 pounds next to the head in front of the shoulder for sausage. Then take out *the leaf* which lies around the kidneys, for lard. Then cut out the lean meat, except what belongs to the shoulders and hams. Then cut off the shoulders and hams. Cut out all the fat to use for lard, which is a loose piece in front of the ham. A narrow strip from the belly is used for sausage-meat. Cut the rest up into pieces convenient for salting. Smoke the jowl with the hams. Use the upper part of the head for boiling, baking, or head cheese. Hold the feet over a blaze to loosen the hoofs. Scrape very clean, and after a thorough washing they are ready to boil. Clean the fat from the intestines for lard. If it is unfit for lard use it for soap-grease. The smaller intestines, clean for sausage-cases. To salt down pork, let it stand till cold, then cover the bottom of the barrel with an inch layer of salt ; over this put a closely-packed layer of meat, and so continue till the meat is all in. Pour over it a strong brine, boiling hot, that has been skimmed carefully. Cover with a board and weight, that must be kept under the brine. If the brine turns red or frothy, re-heat, skim, and pour over hot. If fresh pork is added, pour off all the brine, heat it, and pour over scalding hot.



1. Snout, for boiling.
2. Cheek, for smoked jowls.
3. Hock, for boiling.
4. Top of the neck, for sausage.
5. Lower part of neck, for sausage and lard.
6. Shoulder-top, for steak and sausage.
7. Shoulder, for steaks or smoking.
8 Loin, for chops or roast.
9. Ham, to fry, boil, or bake.
10. Side-meat or bacon.
11. Tail-piece, to boil or corn.
12. Feet, for jelly or pickle.

The harslet is the heart, liver, and lights.

A chine is two loins with the backbone, undivided, and is very delicious, either baked or stewed. Hogs make the best bacon when they weigh about 150 pounds. They should be fed on corn six weeks before killing-time.

To Clean Cases for Sausages.

Empty the intestines without tearing them. Wash, and cut into 2 yard lengths; then take a small, smooth, round stick, fasten one end of the case to the end of the stick, and turn it inside out. Wash very thoroughly, scrape clean, and let soak in salt water till ready to use. They should look transparent and very thin. For manner of rendering lard, see recipe on page 102.

DISEASES OF ANIMALS.

THE HORSE. *CATTLE.* *SHEEP.* *SWINE.*

QUITE a number of requests have been sent us for a chapter giving recipes for the common diseases of animals. In response to these calls, we have had this chapter prepared. Of course in a work of this character, and in the limited space at our disposal, we cannot pretend to give an exhaustive treatise on these diseases, but the remedies given are believed to be reliable and trustworthy, and we hope they will be found useful in the more ordinary cases which from time to time arise.

⁂

THE HORSE.

BIG HEAD.

Take of	Oil of spike	1 ounce.	
	Oil of hemlock	1 ounce.	
	Turpentine	2 ounces.	
	Linseed oil	½ ounce.	Mix.

Apply to the parts affected. Feed 1 tablespoon of jimpson seed every other day until you have given 3 doses.

BOTS.

Take of	Chloroform	1 ounce.	
	Linseed oil	1 pint.	Mix.

Give as a drench. Keep salt constantly within reach of the horse.

COLIC.

Take of	Laudanum	½ ounce.	
	Pulverized asafœtida	2 ounces.	
	Ether	1 ounce.	
	Peppermint	1 ounce.	
	Warm water	1 pint.	Mix.

Give as a drench. Rubbing the horse's belly with turpentine is also one of the best remedies for colic.

CURB.

Take of Tincture of Cantharides...1 ounce.
Tincture of iodine.........1 ounce. Mix.

Apply to parts affected. Leave on 3 days. Then dress with grease or simple cerate for 3 days, and apply again.

DIARRHŒA.

Take of Tincture of gentian........1 ounce.
Tincture of catechu........1 ounce.
Sweet spirits of niter.......1 ounce.

Mix in a pint of gruel and give every 2 or 3 hours.

DISTEMPER, OR INFLUENZA.

Take of Carbonate of iron.........1 drachm.
Powdered gentian.........3 drachms.
Flaxseed meal............2 drachms.

Mix into a thick paste with molasses, and give this dose morning and evening by placing on the root of the tongue. Steam the head and apply bran poultices to the throat.

EYE LOTION.

Take of Gum camphor.........20 grains.
Sugar of lead.............10 grains.

Dissolve in 1 pint soft water. Apply with a feather. Secure the horse, and turn the upper lid inside out to see if a speck of dirt is present when the eye appears inflamed. If there is, remove it.

FARCY, OR GLANDERS.

Take of Iodide of iron.............½ drachm.
Gentian root..............½ ounce. Mix.

Give this dose twice a day. Touch the ulcers with a strong solution of chloride of lime or carbolic acid. Give nourishing food, daily exercise, and attend to cleanliness. Keep the horse rigidly separate from other animals.

FISTULA, OR POLL EVIL.

Apply the "blistering ointment" (which see) to the parts affected. When blistered, make an incision to evacuate matter, and apply a solution of 1 grain of choride of zinc to 1 ounce of water.

FOUNDER.

Take of Aloes....................5 drachms.
Podophyllin..............1 drachm.
Capsicum.................1 drachm. Mix.

Give this to physic him. Take off the shoes and put his feet in hot water, one at a time, if the horse is very stiff, or bleed freely from the thigh vein.

HEAVES.

Take of	Balsam of copaiba	1 ounce.	
	Balsam of fir	1 ounce.	

Calcined magnesium sufficient to make into a ball. Give a ball, the size of a hickory-nut, every morning for 10 days.

LAMPAS.

Take of alum ½ ounce and the same amount of double-refined sugar, mixed with a little honey. Rub on the swelling 2 or 3 times a day.

LUNG FEVER.

Take of	Tincture of digitalis	2 ounces.	
	Tincture veratrum viride	2 ounces.	
	Tincture of aconite	1 ounce.	
	Ether	1 ounce.	Mix.

Put 1 tablespoon on the tongue every 30 minutes until 3 doses have been given. Wait 4 hours, and if not better repeat.

MANGE.

Physic the horse. Wash the skin with soap suds, and apply a strong sulphur ointment frequently. Attend to the cleanliness of the stable, and feed the horse well.

RINGBONE.

Apply the "blistering ointment" (which see) to the parts affected, and leave on for 3 days. Then dress with grease for 3 days. Wash off, and apply ointment again.

SCRATCHES.

Cut the hair off close. Wash the legs with strong soap-suds or with warm vinegar saturated with salt. Dry and smear them over with lard or mutton tallow.

SPAVIN AND SPLINT.

Same treatment as "Ringbone."

STAGGERS.

Take of	Barbadoes aloes	6 drachms.	
	Calomel	2 drachms.	
	Oil of Peppermint	20 drops.	
	Tincture of cardamons	2 ounces.	
	Warm water	1 pint.	Mix.

Give as a drench.

STRING HALT.

Get a land turtle. Try out the grease, and rub it on the inside muscles.

THICK WIND.

Take of	Oil of Sassafras	1 ounce.	
	Spirits of camphor	1 ounce.	
	Aqua ammonia	½ ounce.	
	Oil of cedar	½ ounce.	
	Oil of cajeput	½ ounce.	
	Hickory-nut oil	½ ounce.	
	Oil of origanum	½ ounce.	Mix.

Apply to the larynx.

WINDGALLS.

Apply tight bandages soaked with decoction of white oak bark. Blister old windgalls. Do not puncture them—it may cause permanent lameness.

BLISTERING OINTMENT.

Take of	Corrosive sublimate	1 ounce.	
	Gum camphor	1 ounce.	
	Oil of origanum	½ ounce.	
	Turpentine	1 pint.	Mix.

HOOF OINTMENT.

Take of	Spirits of turpentine	1 pound.	
	Tallow	1 pound.	
	Tar	1 pound.	
	Black resin	1 pound.	
	Lard	2 pounds.	Mix.

LINIMENT FOR MAN OR BEAST.

Take of	Alcohol	1 pint.	
	Oil of origanum	1 ounce.	
	Fireweed	1 ounce.	
	Oil of spike	1 ounce.	
	Spirits hartshorn	2 ounces.	Mix.

MERCHANTS' GARGLING OIL.

Take of	Linseed oil	2½ gallons.	
	Spirits turpentine	2½ gallons.	
	Petroleum	1 gallon.	
	Liquor Potass	8 ounces.	
	Sap green	1 ounce.	Mix.

MEXICAN MUSTANG LINIMENT.

Mix equal parts of petroleum, olive oil, and carbonate of ammonia. A valuable liniment.

PHYSIC FOR HORSES.

Take of Castile soap	1½ ounces.
Barbadoes aloes	7½ ounces.
Powdered ginger	1½ ounces.
Oil of aniseseed	5 drachms.

Syrup sufficient to mix. Make into 6 balls. Each one is a dose.

SKIN-FAST AND GENERAL DISEASES.

Take of Calomel	1 teaspoon.
Sulphur	1 tablespoon.
Corn meal	½ cup. Mix.

Let the animal lick it from a pan so as not to waste it. In 24 hours drench with the following:

Take of melted lard	½ cup.
Warm, sweet milk	1 pint.
Molasses	1 cup.
Pulverized copperas	1 dessert-spoon. Mix.

Repeat in 10 days, and keep the horse in a dry place. This is good for swelling, colic, staggers, and general diseases of horses, hogs, and horned cattle.

CATTLE.

CHOKING.

By giving a little oil, and then holding the wind-pipe a moment so as to shut off the wind and suddenly starting the animal, the obstruction will someitmes be removed. It can sometimes be forced down by pressing gently—very gently—with a smooth whip-handle.

DRY MURRAIN, OR FARDEL-BOUND.

Take of Barbadoes aloes	1 ounce.
Common soda	1 ounce.
Oil of turpentine	1 ounce.
Glauber salts	1 pound.
Hot water	½ pint.

Mix and give as 1 dose in ½ gallon of thin gruel. One half this dose to cattle under 2 years old.

DISTEMPER.

Give 3 quarts tar-water 4 times a day, and gradually lessen the dose.

GARGET, OR CAKED UDDER.

Apply an ointment made of equal parts of camphor and blue ointment to the parts affected. Physic the animal and remove the milk frequently.

HIDE-BOUND.

Take of	Ginger	2 ounces.
	Allspice	2 ounces.
	Mustard	2 ounces.
	Molasses	1 pint.

Mix in 2 quarts warm water. Give night and morning in 2 doses.

HOVEN, OR BLOWN.

Physic and keep from rich food.

LICE ON CATTLE.

Mix ½ pint kerosene in 2 gallons of water. Apply with a stiff brush twice a week. Wash the wood-work with lime-water.

PHYSIC FOR CATTLE.

Take of	Powdered ginger	2 ounces.
	Powdered anise-seed	2 ounces.
	Epsom salts	1 pound.
	Molasses	4 ounces.

Mix in 3 pints boiling water, and give at blood warm heat.

RED-WATER.

Take of	Armenian bole	1 ounce.
	Dragon's blood	½ ounce.
	Castile soap	2 ounces.
	Powdered alum	1 drachm.

Mix in 1 quart water and at blood heat. Repeat in 12 hours, if not better.

RINGWORM.

Wash with soap suds and apply a light coat of tincture of iodine.

SCOURING.

Take of	Castor oil	1 ounce.
	Prepared chalk	1 teaspoon.
	Powdered rhubarb	2 drachms.

Mix in 1 pint warm milk. If no better, repeat in 36 or 48 hours.

SORE TEATS.

Wash the teats clean with soap suds and apply cream or grease with lard. Draw the milk with a milking-tube instead of the usual way.

TAR-WATER FOR CATTLE.

Put 1 quart of tar in 4 quarts water. Stir for 15 minutes, then let it stand for half an hour, pour off, and it is ready for use.

* * *

SHEEP.

BLOATING.

If near a stream of water, throw the animal in and let it swim a while. Give a dose of physic, if it can be obtained readily.

DIARRHŒA, OR SCOURS.

Give 2 drachms laudanum and 2 ounces castor oil, mixed. One-third of this dose for lambs. One part white of egg to six parts water may be given freely.

FOOT-ROT.

Pare off all surplus hoof, though not enough to start the blood. Wash the foot and dip it in tar. Keep on dry pasturage and apply again in a week, if necessary. Sprinkle dry air-slaked lime on the floor if kept in-doors.

FOUL NOSES.

Give some tar-water (which see), and apply a little tar to the nose. Cure not difficult.

PHYSIC FOR SHEEP.

Take of Castor oil................2 tablespoons.
Laudanum..............15 drops. Mix.

One-third to ½ this dose for lambs.

SORE MOUTH.

Mix fresh butter and sulphur, and apply to the parts affected.

SCABS AND TICKS.

Boil 1 pound tobacco leaves in 2 gallons water. When cold, add ½ barrel cold water and dip the sheep (all but the head) in this mixture. Apply some to the sheep's head with the hand. This is the best remedy known.

* * *

SWINE.

COUGHS AND COLDS.

Physic a little with castor oil and sulphur and give a warming diet.

DIARRHŒA.

Give 2 ounces of olive oil mixed with 2 drachms laudanum.

HOG CHOLERA.

Thought to be incurable. A good preventive when it is prevailing, is to put ashes or charcoal in the trough once a week, and slightly acidulate the drinking water with sulphuric acid.

KIDNEY WORM.

It is said that as much arsenic as can be put on a dime will always cure this disease.

LICE.

Same as for cattle (which see).

SNIFFLE DISEASE.

Take of Muriate of ammonia	½ drachm.	
Gum camphor	8 grains.	
Molasses	1 teaspoon.	Mix.

SORE THROAT.

Take a piece of indigo as large as a hickory-nut, mash up in water and pour it down.

SOWS EATING THEIR PIGS.

Cover the pigs with a paste made of aloes and water. The bitter taste disgusts the sow.

WORMS.

Sulphur mixed with the food is the best remedy.

* * *

ROAD-MAKING.

IT is difficult to exaggerate the importance of good roads to the farmers who are obliged to transport their produce to market, and we insert the cut which is taken from the report of the Department of Agriculture for the State of Illinois by special request, as it shows the best manner of grading a road-bed. It is advisable that the road-bed be at least 25 feet wide with the ditches not less than 7 feet wide, and 9 feet is preferable. This extreme width of road-bed (and water-ways) will leave 12½ feet on each side for the planting of shade-trees, and yet give ample space for pedestrians. Ditches should begin at nothing, running gradually back to the extreme depth, 11 inches to 2 feet.

The grade should be carried continuously up and down the slopes and over the summits of the undulations, as well as in the valleys, then the crowning surface of the road carries the water naturally to the water-ways or ditches at the side, thus always leaving the road-bed in good condition.

One of the mistakes most often made in road-making is that the ditches are left deepest in the middle, and rising alike toward the road and the bank, or deposit near the road-bed. This is entirely wrong. They should slope gradually to a point at the outside of the ditch next the fence, and from thence they should rise sharply to the surface of the ground. The reason is obvious: If the lowest point of the gutter be in the center of the ditches or near the road-bed, and there be enough water to wash at all, there will be danger that the road-way may be abrased, or eaten into by water. If deepest next the fence, then water will wear from, rather than towards the road-way, and all difficulty of washing will be avoided. Thus the whole when completed should present an appearance as hereafter illustrated.

A road thus made, graded high, with ample ditches on each side, will be good for fully ten months in the year. It is as perfect a road as can be made in a prairie country, and so cheaply, that the ordinary road-tax for three years will furnish good and sufficient earth-roads, well-graded, on every sectional line in every prairie township.

We desire to state that we receive no pay, directly or indirectly, for the insertion of this notice. We believe it will contribute a little to the attainment of that great desideratum, good roads in the farming districts.

We give the following tables for the benefit of farmers interested in making levees, roads, or turnpikes. It is contributed by the Wauchope Road Grader Manufacturing Company of Chicago. The tables show the measurement of embankments of stations of 100 feet in length, with slopes 1½ horizontal to 1 perpendicular :

WIDTH OF ROAD-BED ON TOP TEN FEET.

Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.
0.0	0.0	2.0	96.3	4.0	237.0	6.0	442.2	8.0	651.9
1	3.8	1	102.3	1	245.2	1	432.6	1	664.5
2	7.6	2	108.4	2	253.6	2	443.2	2	677.3
3	11.6	3	114.6	3	262.0	3	453.8	3	690.1
4	15.7	4	120.9	4	270.5	4	464.6	4	703.1
5	19.9	5	127.3	5	279.2	5	475.5	5	716.2
6	24.2	6	133.9	6	287.9	6	486.4	6	729.4
7	28.6	7	140.5	7	296.8	7	497.5	7	742.7
8	33.2	8	147.3	8	305.8	8	508.7	8	756.1
9	37.8	9	154.1	9	314.9	9	520.1	9	769.7
1.0	42.6	3.0	161.1	5.0	324.1	7.0	531.5	9.0	783.3
1	47.5	1	168.2	1	333.4	1	543.0	1	797.1
2	52.4	2	175.4	2	342.8	2	554.7	2	811.0
3	57.5	3	182.7	3	352.4	3	566.4	3	824.9
4	62.7	4	190.1	4	362.0	4	578.3	4	839.0
5	68.1	5	197.7	5	371.8	5	590.3	5	853.2
6	73.5	6	205.3	6	381.6	6	602.4	6	867.6
7	79.0	7	213.1	7	391.6	7	614.6	7	882.0
8	84.7	8	221.0	8	401.7	8	626.9	8	896.5
9	90.4	9	228.9	9	411.9	9	639.3	9	911.2

WIDTH OF ROAD-BED ON TOP TWELVE FEET.

Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.
0.0	0.0	2.0	111.1	4.0	266.7	6.0	466.7	8.0	711.1
1	4.5	1	117.8	1	275.6	1	477.8	1	724.5
2	9.1	2	124.7	2	284.7	2	489.1	2	738.0
3	13.8	3	131.6	3	293.8	3	500.5	3	751.6
4	18.7	4	138.7	4	303.1	4	512.0	4	765.3
5	23.6	5	145.8	5	312.5	5	523.6	5	779.2
6	28.7	6	153.1	6	322.0	6	535.3	6	793.1
7	33.8	7	160.5	7	331.6	7	547.2	7	807.2
8	39.1	8	168.0	8	341.3	8	559.1	8	821.3
9	44.5	9	175.6	9	351.2	9	571.2	9	835.6

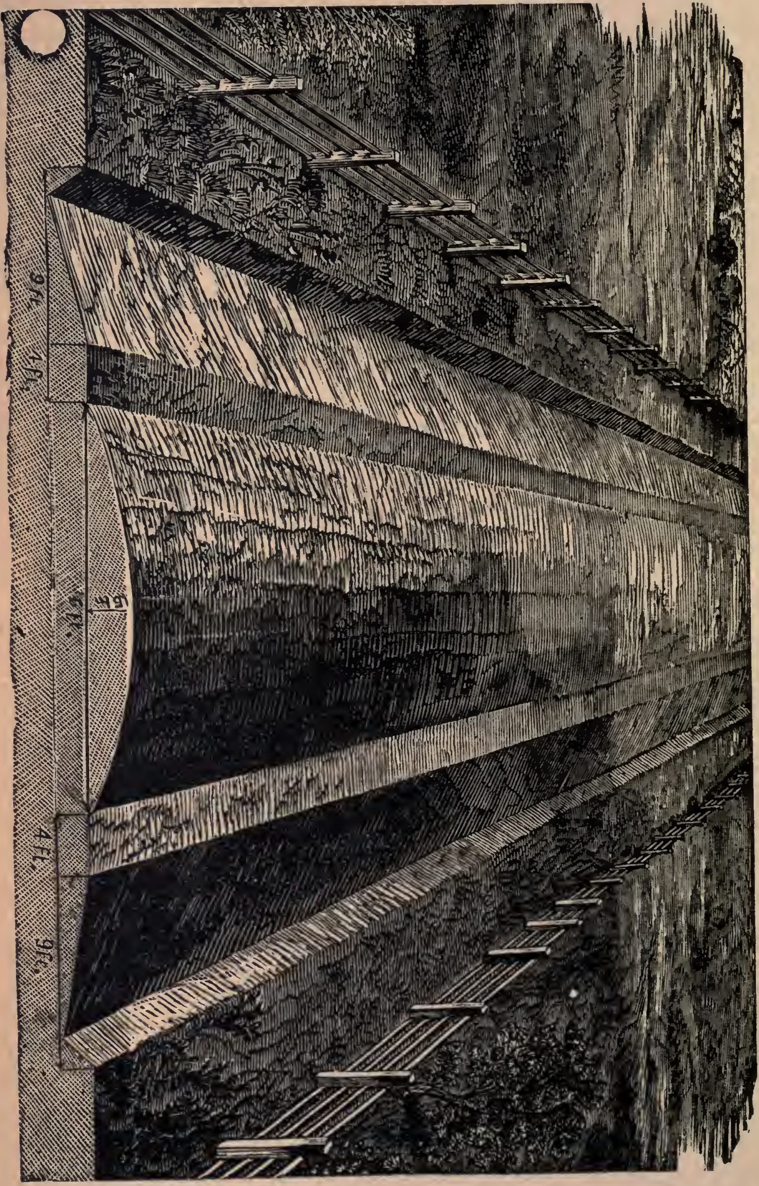
Width of Road-bed on Top Twelve Feet—*Continued.*

Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.
1.0	50.0	3.0	183.3	5.0	361.1	7.0	583.3	9.0	850.0
1	55.6	1	191.2	1	371.2	1	595.6	1	864.5
2	61.3	2	199.1	2	381.3	2	608.0	2	879.1
3	67.2	3	207.2	3	391.6	3	620.5	3	893.8
4	73.1	4	215.3	4	402.0	4	633.1	4	908.7
5	79.2	5	223.6	5	412.5	5	645.8	5	923.6
6	85.3	6	232.0	6	423.1	6	658.7	6	938.7
7	91.6	7	240.5	7	433.8	7	671.6	7	953.8
8	98.0	8	249.1	8	444.7	8	684.7	8	969.1
9	104.5	9	257.8	9	455.6	9	697.8	9	984.5

WIDTH OF ROAD-BED ON TOP FOURTEEN FEET.

Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.	Hight.	Cubic Yds.
0.0	0.0	2.0	125.9	4.0	296.3	6.0	511.1	8.0	770.4
1	5.2	1	133.4	1	306.0	1	523.0	1	784.5
2	10.6	2	141.0	2	315.8	2	535.0	2	798.7
3	16.1	3	148.6	3	325.7	3	547.2	3	813.1
4	21.6	4	156.4	4	335.7	4	559.4	4	827.6
5	27.3	5	164.4	5	345.8	5	571.8	5	842.1
6	33.1	6	172.4	6	356.1	6	584.2	6	856.8
7	39.0	7	180.5	7	366.4	7	596.8	7	871.6
8	45.0	8	188.7	8	376.9	8	609.5	8	886.5
9	51.2	9	197.1	9	387.5	9	622.3	9	901.5
1.0	57.4	3.0	205.6	5.0	398.1	7.0	635.2	9.0	916.7
1	63.8	1	214.1	1	408.9	1	648.2	1	931.9
2	70.2	2	222.8	2	419.9	2	661.3	2	947.3
3	76.8	3	231.6	3	430.9	3	674.6	3	962.7
4	83.5	4	240.5	4	442.0	4	687.9	4	978.3
5	90.3	5	249.5	5	453.2	5	701.4	5	994.0
6	97.2	6	258.7	6	464.6	6	715.0	6	1009.8
7	104.2	7	267.9	7	476.1	7	728.6	7	1025.7
8	111.3	8	277.3	8	487.6	8	742.4	8	1041.7
9	118.6	9	286.7	9	499.3	9	756.4	9	1057.8

The cut represents the road which was graded with the Wauchope Grader at a cost of 1 and 7-10 of a cent per cubic foot of earth removed, or at an average cost of only $68 per mile of road made, and for which the above grader, now called the New Era Grader, received the $100 premium offered by the Illinois State Board of Agriculture.


9 ft.
4 ft.
6 in.
4 ft.
9 ft.

MISCELLANEOUS.

ANT COLONY—TO DESTROY.

Chas. H. Hodge, Sherman, Texas.

Take 4 pieces of common tin eave-trough, each 18 inches long. Join them together to form a square, and lay on the ant-hill. Bank the dirt up even with both edges. In the center of one section make a hole to fit a small tube. Any tubing will do, or a piece of tin a foot long can be bent, or use a tall lamp chimney. Let it run from the hole in the eave-trough down into the closely-fitted cover on a baking-powder can sunk in the earth. The ants in going to and from the ant-hill will naturally come to the eave-trough and crawl in. Then when once in they cannot crawl up the smooth sides, and will eventually reach the opening. Then they will drop down into the can, and as fast as the can is filled, it can be emptied, and the ants killed. In one day I emptied 18 two-pound cans that were filled with these pests.

To get rid of red or black ants in your pantry, sprinkle salt over the shelves.

CABBAGE WORM.

Common black pepper ground and sifted over the plants will kill every moth without fail. Three or four times in a season will insure the plants.

MUSTARD—TO CULTIVATE.

Sow a square yard of ground with common mustard. The seed may be ground as wanted, and although it will look brown instead of yellow, will have a better taste than that bought at the drugstores, which is frequently mixed with flour.

WATER-CASKS—TO CLEAN.

Scour the inside with sand, then apply a sprinkling of charcoal dust. Or, rinse with a strong solution of oil of vitriol and water. Either method will rid them of foulness.

FROTHING OF CREAM—TO STOP.

In cold weather set the churn in a vessel of hot water. Remove as soon as the churn is heated through. In warm weather set the churn in cold water. If hot water is poured into the cream, the butter is apt to be white and oily.

KEEPING UP SASH WINDOWS.

Bore 3 or 4 holes in the sides of the sash, into which insert common bottle-cork, projecting about 1-16 of an inch. These will press against the window frames along the usual groove and by their elasticity support the sash at any height which may be required.

FOOT-WARMERS.

A bag of sand well heated is the best possible article for warming the feet. It is well to have two or more of them in the house. Excellent for elderly people or invalids. The openings should be sewed well, and a binding put over it. The bag is best made of flannel, and covered with a cotton one that can be removed and washed.

IMPROVISED LEGGINGS.

Wrap some newspapers about the legs, and tie them securely with twine. They are the best possible protection from cold, and can be worn through a deep snow and then thrown away and replenished with fresh papers. Never mind the looks. Folks don't stop you in a snowdrift to look at the cut of your clothes.

WATER-PROOF BLACKING.

One-half pound gum shellac ; cover with alcohol, cork, and let stand 3 days, shaking occasionally. Then add a piece of gum camphor the size of an egg. Let stand as above, and add 1 ounce of lampblack. Black boots or shoes with a sponge or cloth.

TO PRESERVE BOOT AND SHOE SOLES.

Warm the soles and apply a heavy coat of warm coal tar. Dry it in, and apply 2 more coats before wearing them. Smear the edges as long as they will absorb the tar. They will wear like horn, and once giving it a trial will convince the most skeptical of its value. The tar costs but a few cents at gas works. Warm it on the stove in a tin dish.

A CEMENT FOR RUBBER BOOTS.

Cut gutta-percha in small pieces, and dissolve it in benzine to a thin mucilage. Clean the boots free from grease with benzine and a sponge, and apply the patch covered with the gutta-percha cement. The cement should be warmed by putting the bottle in hot water before it is used.

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INDEX.

SOUP.

Broth 13
Browned flour 11
Caramel 11
Clarifying soup 12
Coloring soups 11-12
Croutons 10
Dressing for chicken 19
Dumplings for soup 19
Egg balls 10
Force-meat balls 10
Hints for soup 9
Noodles 11
Parsley, to dry 9
Soup-balls, German 11
Soup powder 12
Soup stock 13
Barley soup 25
Bean soup 28
Beef soup with rice 22
Bouillon 21
Brown fish soup 15
Brown rabbit soup 17
Catfish soup 15
Clam soup 14
Chestnut soup 25
Chicken soup 18
Chicken soups 18
Chicken vegetable soup 19
Confederate Army soup 24
Cream soup of fish 15
Fish soups 14
Game soups 16
Giblet soup 18
Good game soup 16
Green corn soup 28
Green pea soup 27
Green turtle soup 16
Gumbo fela 20
Gumbo soups 20
Julienne soup 26
Kentucky gumbo soup 20
Lobster soup 14
Meat soups 21
Mississippi gumbo soup 21
Mock turtle soup 23
Mushroom soup 25
Mutton soup 23
Okra soup 26
Onion soup 27
Ox-tail soup 22
Oyster soup 14
Partridge soup 17
Pea soup 27
Pepper-pot 15
Potage *a la* Reine 18
Potato soup 27
Puree of fish 15
Rabbit soup 17
Stock soup 24
Tomato soup 27
Veal soup 22
Veal soup with vegetables 23
Victoria soup 24
Vegetable soups 25
Vermicelli soup 25
White chicken soup 19
White soup 26
Wrexham soup 24

FISH.

Hints about fish 29
Baked fish 32
Baked fish, cream sauce 33
Baked fish with tomatoes 33
Boiled fish 33
Boiled fish, egg sauce 33
Boiled fish, Hollandaise 34
Broiled fish 31

FISH---Continued.

Chowder, fish,.......... 30
Codfish balls............ 34
Codfish stew............ 34
Crimped salmon........ 30
Eels.................. 35
Fish croquettes.........107
Fried fish.............. 35
Fried perch............ 36
Halibut—Creole style... 33
Pickled fish............. 31
Potted fish............. 30
Mackerel, fresh......... 31
Mackerel, salt.......... 35
Shad roe with oysters... 36
Smelts, to fry........... 36
Stuffing for fish......... 32
Turbans of fish......... 32
Turbot, fish............ 31

OYSTERS---SHELL-FISH.

Oyster croquettes.......108
Oyster fricassee......... 39
Oyster fritters..........196
Oyster omelet........... 40
Oyster patties........... 43
Oyster pie.............. 42
Oyster salads...........124
Oyster sauce with turkey. 39
Oyster soup............ 14
Oyster stews..........38-39
Oysters and macaroni... 43
Oysters, broiled......... 41
Oysters, cream, half shell. 41
Oysters, deviled......... 40
Oysters, fried........... 40
Oysters, Mobile roast.... 41
Oysters on toast........ 40
Oysters, panned......... 43
Oysters, pickled 44
Oysters, raw............ 38
Oysters, scalloped....... 41
Oysters, stuffed......... 42
Oysters, steamed........ 44
Oysters, spiced 44
Oysters, to use........37-38
Clams.................. 45
Clams, fried............ 46
Clam chowder.......... 45
Clam fritters............196
Clam pie............... 46
Clam soup.............. 14
Clams, stewed.......... 45
Crabs.................. 47
Crabs, boiled........... 48
Crabs, fried............ 48
Crabs, stuffed........... 47
Crabs, to choose........ 47
Lobsters 46
Lobsters, boiled........ 46
Lobsters, scalloped.... . 47
Lobsters, to choose...... 46
Shrimps 47
Shrimps, buttered....... 48
Shrimps, potted......... 48

GAME---FROGS AND TERRAPIN.

Beaver, roast........... 51
Cranes................. 56
Ducks, canvas-back 56
Ducks, wild, roasted..... 57
Ducks, wild, stewed..... 57
Frogs 62
Game.................. 49
Hare, jugged........... 52
Herons 56
Larks.................. 58
Opossum 52
Partridge, broiled....... 58
Partridge pie........... 57
Pemmican, to prepare... 54
Pigeons, potted......... 58
Pigeons, stewed......... 59
Pilau of birds........... 59
Plover................. 59

GAME—FROGS AND TERRAPIN—Continued.

Prairie chickens.......59-60
Quail, broiled........... 60
Quail pie............... 60
Quail, steamed.......... 61
Rabbit, boiled, liver sauce 52
Rabbit, fried............ 53
Rabbit pie 53
Rabbit, roasted......... 53
Rabbit stew............. 53
Raccoons............... 54
Rail birds.............. 61
Reed birds............. 61
Snipe................... 61
Squirrel pie............. 54
Terrapin or turtle....... 62
Venison, roast.......... 54
Venison sausage........ 55
Venison steaks......... 55
Venison stew........... 55
Woodchucks and 'coons.. 56
Winged game........... 56
Woodcock.............. 61

EGGS.

Ham and eggs—2 recipes 65
Omelet Celestine....... 68
Omelet, egg and orange. 68
Omelet, plain........... 67
Omelet saccharine....... 68
Omelet souffle.......... 68
Baked eggs............. 66
Boiled eggs............ 64
Chowder, egg........... 67
Coloring eggs.......... 64
Curried eggs........... 66
Fried eggs............. 65
Panned eggs........... 66
Pickled eggs........... 67
Poached eggs........... 65
Preserving eggs......... 64
Scalloped eggs.......... 66
Scrambled eggs......... 65
Steamed eggs.......... 65
Stuffed eggs........... 67

POULTRY.

Chicken, Brunswick stew. 74
Chicken, filling for boned. 72
Chicken, fricasseed...... 73
Chicken, fried........... 74
Chicken, how to bone... 72
Chicken, how to cut up.. 71
Chicken pie............. 75
Chicken pot-pie......... 75
Chicken, pressed........ 75
Chicken, smothered..... 73
Chicken stews.........74-76
Chicken with oysters.... 75
Duck, apple stuffing for.. 78
Ducks, roast............ 78
Ducks, stuffing for...... 78
German relish 78
Geese livers, fried....... 78
Goose, roast............ 77
Turkey, filling for boned. 72
Turkey, fried........... 77
Turkey, oyster dressing. 77
Turkey, roast........... 76

MEATS—Beef.

Steaming meats......... 81
Beef *a la* mode.......... 83
Beefsteak, broiled....... 84
Beefsteak, English...... 85
Beefsteak, mock duck,... 83
Beefsteak, round........ 84
Beefsteak, stuffed....... 83
Beefsteak, to make tender 85
Beefsteak, with onions... 84
Boiled dinner........... 81

MEATS—Beef—Continued.

Dried beef 85
Dumplings, Rhode Island 89
Corned beef to press 86
Heart 86
Kidneys—2 recipes 87
Liver—3 recipes 87-88
Pot roast 82
Pressed 86
Roast 82
Sausage cake 86
Spiced beef 87
Stew 84
Stuffed pressed 86
Tongue 85
Tripe—3 recipes 88
Yorkshire pudding 83

MEATS—Veal.

Cutlets, veal 90
Liver—2 recipes 91-92
Sweet breads—3 recipes 91
Loaf, veal 90
Marbled, veal 90
Pot-pie, veal 89
Roast veal 89
Stuffed veal 89

MEATS—Mutton.

Boiled mutton 93
Chops, mutton 93
Irish stew 93
Lamb, blanquette 94
Lamb, leg of, to roast 93
Lamb, with green peas 94
Macaroni mutton 93
Roast mutton 92

MEATS—Pork.

Bacon and cabbage 98
Bacon and snaps 98
Chine—2 recipes 95
Ham, cold-boiled 100
Ham noodles 99
Ham omelet 99
Ham, to stuff 99
Head cheese 97
Parsnip stew 97
Pig, roast 96
Pigs' feet 96-97
Pork and fried apples 98
Pork and liver 98
Pork-pie, English 95
Pork roast 94
Pork toast 97
Pork, to keep fresh 96
Souse 97
Spare-ribs 95
Tenderloins—2 recipes 96

MEATS—Curing Meats.

Beef corning 100
Beef, dried, to cure 101
Beef, pickle 100
Ham, to cure 101
Lard, to render 102
Mutton, corned 101
Sausage—3 recipes 101-102
Tongues, corning 100

HASH.

Beef balls and patties 103-104
Dumplings, meat 106
Fish cake 107
Fricassee of beef 104
Hash, corned beef 105
Hash, union 106
Hash, veal 105
Meat pies—2 recipes 104
Minced mutton 106
Minced veal 105
Omelet, meat 104
Ragout 105
Scrapple 106
Wonders 106

CROQUETTES.

Croquettes, how fried....107
Bread croquettes........110
Chicken croquettes.......109
Egg croquettes..........108
Fish croquettes.........107
Green corn croquettes...109
Lobster croquettes......108
Oyster croquettes.......108
Potato croquettes.......110
Rice croquettes.........110
Salmon croquettes.......108
Veal croquettes.........109

SAUCES.

Caper butter............112
Curry powder............111
Mustard, Kentucky 112
Soy, green tomato.......115
Sweet herbs.............111
Anchovy sauce...........115
Anchovy sauce (essence)..115
Asparagus sauce.........114
Celery sauce............113
Chili sauce.............115
Cream sauce.............112
Drawn-butter sauce.....112
Egg sauce for fish......113
Hollandaise sauce.......113
German sauce............116
Lobster sauce...........114
Maitre d'hotel sauce....112
Mint sauce..............114
Mushroom sauce..........114
Onion sauce.............114
Parsley sauce...........113
Queen of Oude sauce. .116
Shrimp sauce............115
Sour sauce..............113
Tartar sauce............112
White sauce.............113

GARNISHES.

Remarks and suggestions.........................117-118

SALADS.

To crisp celery, etc......119
To fringe celery stalks...119
Dressing, French salad...119
Dressing, lettuce........120
Dressing, Mayonnaise....119
Horse-radish, to keep...125
Relish, camp............125
Salad, chicken......123-124
Salad, German potato...123
Salad, hot egg..........123
Salad, lettuce..........120
Salad, lobster..........124
Salad, orange...........121
Salad, oyster...........124
Salad, potato...........122
Salad Russian...........125
Salad salmon............124
Salad, summer...........120
Salad, winter...........121
Salmagundi..............125
Slaw, cooked dressing...121
Slaw, cold dressing.....121
Slaw, hot...............122
Water-cresses...........122

CATSUPS.

Spiced currants.........128
Spiced peaches..........128
Cucumber catsup, green.126
Currant catsup..........126
Gooseberry catsup.......126
Grape catsup............126
Mushroom catsup.........127
Pepper catsup...........126
Tomato catsup—3 recipes 127
Walnut catsup...........128

VEGETABLES.

Preparing for cooking....129
Artichokes..............141
Asparagus...............140
Beans—5 recipes....136-137
Beets—2 recipes........141
Cabbage—6 recipes..139-140
Carrots.................143
Cauliflower—2 recipes...140
Celery..................147
Corn, dried.............148
Corn, hulled, lye hominy.148
Corn patties............135
Corn porridge...........135
Corn pudding—2 recipes.135
Corn, roasted...........147
Corn, stewed............135
Corn, green, to can.....136
Corn, to dry............148
Cucumbers, fried........144
Egg plant—2 recipes....142
Greens..................137
Hominy, large...........148
Lettuce, wilted.........138
Macaroni—2 recipes.....145
Macaroni and mushrooms 146
Macaroni—rice..........145
Mushrooms, 4 recipes.146-147
Okra....................145
Onions—2 recipes.......144
Parsnips................143
Peaches, Fried..........144
Peas—3 recipes.........141
Potato balls............131
Potato cakes............133
Potato dumplings, German 132
Potato mangle...........132
Potato patties..........132
Potato pudding..........130
Potato puffs............131
Potato rolls............132
Potatoes *a la* creme....130
Potatoes, baked.........130
Potatoes, boiled........131
Potatoes, cooked dry....129
Potatoes, Lyonnaise.....131
Potatoes, mashed........129
Potatoes, Parisian......131
Potatoes, quirled.......130
Potatoes, Saratoga......130
Potatoes, scalloped.....131
Potatoes, sweet—3 recipes 133
Potato pumpkin..........147
Rice—2 recipes.........145
Sauerkraut, to cook.....139
Sauerkraut, to make.....138
Sea kale................147
Spinach—2 recipes......138
Squash—3 recipes.......143
Squash *a la* fried oysters.144
Succotash...............136
Tomatoes—6 recipes 133-134
Turnips—2 recipes......142
Vegetable oyster........142
Yams....................133

WEIGHTS AND MEASURES.

The relation of weights to measures......151

BREAD.

A cup of flour..........151
Baking powder...........152
Flour, entire wheat.....150
Flour, self-raising.....150
Lime water for bread....152
Heat your flour.........150
To test heat of oven....151
Substitutions...........152
Yeast...................153
Bread-making, easy......154
Bread-making, quick.....154
Bread, brown—3 recipes.157
Bread, corn.............157
Bread, egg..............157

BREAD—Continued.

Bread, milk yeast......155
Bread, pumpkin.........156
Bread, Graham—2 recipes 156
Bread, Indian...........156
Bread, rye and Indian...156
Bread, salt rising........155
Bread omelet—2 recipes..171
Bread or biscuit, steamed 170
Bread or cake, to freshen.170
Bread for communion....169
Biscuit—6 recipes ...160-161
Biscuit, beaten..........162
Biscuit, cream..........162
Buns...................160
Cakes, buckwheat.......163
Cakes, corn batter.......163
Cakes, flannel...........164
Cakes, griddle.......162-163
Cakes, hominy..........163
Crackers—3 recipes.....168
Crumpets...............166
Gems—3 recipes........166
Hoe cake...............158
Johnny cake........158-159
Laplanders.............166
Muffins—7 recipes...164-165
Pancakes, bread.........162
Pones—3 recipes.......158
Puffs...................167
Rice flour cake..........159
Rolls, corn-meal.........160
Rolls—2 recipes.....159-160
Rusk...................159
Sally Lunn..............167
Sandwiches, 4 recipes 170-171
Short bread, Scottish....169
Toast—5 recipes....169-170
Waffles—3 recipes...167-168
Cracked wheat..........171
Hasty pudding..........172
Hominy, fine 172
Mush, fried.............172
Mush, Graham..........172
Oatmeal................171

PIES.

Pie-crust 174-175
Pie-crust, Graham.......176
Tart shells..............176
Amber pie..............185
Apple pie—2 recipes....183
Apple-custard pie.......183
Banana pie.............178
Buttermilk pie..........183
Cherry pie—2 recipes....181
Cocoanut pie—2 recipes..185
Corn starch pie.........186
Cracker pie.............185
Cranberry tart pie.......180
Cream pie—3 recipes....184
Currant pie.............180
Custard pie—2 recipes...183
Dried apple pie.........182
Emancipation pie.......182
English currant pie......181
Fried pies..............182
Hickory-nut pie.........185
Huckleberry pie.........181
Jelly pie................186
Lemon pie—2 recipes....178
Lemon pie—2 crusts.....179
Lemon-molasses pie.....179
Lemon-potato pie.......179
Lemon-tapioca pie......179
Mince pies—2 recipes....176
Mince pies, summer......177
One egg pie............184
Orange pie, 2 recipes 179-180
Peach pie...............181
Pie plant pie............182
Pine-apple pie..........178
Pumpkin pie—2 recipes..177
Raisin pie—2 recipes....180
Rhubarb pie............182

PIES—Continued.

Service-berry pie........180
Squash pie...............177
Sweet potato pie....177-178
Tomato pie..............181
Transparent pie...........186
Vinegar pie...............185
Wine plant and raisin pie186
Orange tarts...........189

DUMPLINGS AND SHORTCAKES

Apple cobbler...........187
Apple dumplings, baked.188
Apple dumplings, boiled.188
Apple puffs.............187
Apple pot-pie...........187
Bird's nest.............188
Brother Johnathan......188
Brown Betty............192
Dessert cake, Chicago...190
Dried apple rolls........189
Peach pandowdy........189
Plum duff...............189
Popovers................190
Roly poly...............189
Royal dessert...........190
Sally Lunn..............190
Shortcake, cranberry....191
Shortcake, hard winter...191
Shortcake, lemon........191
Shortcake, orange.......191
Shortcake, peach........191
Shortcake, strawberry...191

FRITTERS.

The batter..............193
Apple fritters...........194
Banana fritters..........194
Clam fritters—2 recipes..196
Corn fritters...........195
Cream fritters..........195
Cymling fritters.........196
Grape fritters...........194
Lemon fritters..........194
Orange fritters..........193
Oyster fritters..........196
Pine-apple fritters.......194
Plain fritters............193
Potato fritters—2 recipes.195
Rice fritters.............195
Tomato fritters.........196

PUDDING-SAUCES.

Amber sauce............200
Beehive sauce...........197
Butter sauce............199
Cider sauce.............201
Cream sauce............198
Cream and sugar........198
Egg sauce..............199
Golden sauce...........199
Hard gold sauce........198
Hard silver sauce.......198
Jelly sauce.............200
Lemon sauce...........199
Maple sugar sauce.......200
Milk sauce..............198
Molasses sauce..........200
Orange sauce...........199
Silver sauce............199
Sour cream.............198
Strawberry sauce........200
Transparent sauce.......200
Vanilla sauce...........198
Vinegar sauce..........201

PUDDINGS.

1—2—3—4.............211
Almond.................213
Apple and baked Indian.202
Apple, boiled...........202
Apple plum.............201
Apple-sago.............202
Apple-suet.............202
Apple-tapioca..........202

PUDDINGS—Continued.

Baking day.............210
Baked Indian—2 recipes.215
Batter.................211
Bird's nest pudding......203
Blackberry—2 recipes...204
Blue grass..............209
Boiled bread............212
Boiled Indian...........216
Bread..................212
Buckeye................210
Cabinet................210
Cassava................214
Chocolate—2 recipes.212-213
Citron.................205
Cocoanut—2 recipes.....205
Corn starch, 2 recipes.206-207
Cottage................211
Crumb..................212
Electric...............209
French.................211
Ginger.................205
Graham.................209
Indian-rice.............207
Jelly...................205
Kiss....................207
L'Elegante..............210
Lemon—2 recipes...203-204
Minute..................215
Napoleon................213
Old English plum........201
Orange—2 recipes........202
Pine-apple..............205
Puff....................211
Queen of puddings.......212
Rice....................207
Rolled..................210
Sago....................214
Suet, baked.............213
Suet, boiled—3 recipes...216
Snow....................214
Tapioca—5 recipes..208-209
Transparent puddings...214
Wash day...............202
Whortleberry...........204

LOAF CAKES.

Weights and measures...151
Almonds................219
Butter and eggs.........217
Cochineal coloring......219
Cooking in high altitudes.223
Directions for mixing cake222
Extracts...............222
Flour and sugar.........218
Frosting—9 recipes..223-224
Heating the oven........220
Paper for cake pans......219
Raisins and currants.....218
Steaming fruit cake......221
To prevent browning....221
1—2—3—4 cake........242
Almond cake............232
Angels' food............236
Apple fruit cake........230
Birthday cake...........243
Black cake..............228
Bride's cake............225
Buckeye cake...........234
Canary cake............239
Cake without eggs......246
Chocolate cake (3)...239-240
Clove cup cake..........233
Corn starch cake, 2 recipes238
Cream cake.............244
Dakota cake............238
Delicate cake—2 recipes.240
Empress fruit cake......228
English fruit cake.......231
Eugenia cake...........239
Everyday cake..........238
Farmer's fruit cake......230
Feather cake...........243
Fig loaf cake...........242
Fruit cake—2 recipes....227

LOAF CAKES—Continued.

Coffee cake............232
Gold cake..............236
Good common fruit cake.230
Graham cake(2).....245-246
Groom's cake...........225
Hollis cake.............241
Huckleberry cake.......242
Jenny Lind cake........234
Lady cake..............232
Lemon cake............243
Marble cake............235
Old-fashioned pound cake233
One egg cake...........245
Orange loaf cake........243
Plum cake..............226
Plymouth cake..........236
Porcupine cake..........244
Pork cake..............231
Quaker pound cake.....229
Raised loaf cake........242
Raisin cake.............231
Silver cake.............236
Sister Julia's cup cake....245
Snowball cake..........239
Soda pound cake........234
Spice cake..............233
Spice raisin cake........232
Sponge cake—3 recipes..237
Surprise cake...........244
Tea cake...............244
Village fruit cake.......228
Walnut cake............241
Watermelon cake.......235
Wedding cake..........226
Welcome fruit cake.....229
White cake—2 recipes...241
White citron cake.......233
White fruit cake,2 recipes229
White pound cake.......234
White sponge cake......237

LAYER CAKES.

To prepare cocoanut meat.246
Almond filling..........247
Boiled frosting for filling.247
Boiled icing............247
Chocolate filling.........248
Cocoanut filling.........248
Cream filling............248
Icing for filling.........247
Lemon filling...........248
Orange filling...........248
Quick frosting..........247
Whipped cream filling...247
Almond nagout.........251
Apple jelly cake.........260
Banana cake............257
Belvidere cream cake....254
Blackberry cake.........258
Caramel cake...........250
Caramel layer cake......258
Charlotte polonaise......251
Chocolate cake..........250
Cocoanut cream cake....254
Confectioner's cake......251
Cream layer cake........249
Dolly Varden cake......260
Fig cake—2 recipes......256
Gilt-edge cake..........254
Ice cream cake..........253
Irving Park cake........250
Layer cake.............249
Lemon jelly cake........257
Orange cake,2 recipes256-257
Peach cake.............259
Pine-apple cake.........258
Prince of Wales cake....259
Ribbon cake—2 recipes..255
Rocky mountain cake....252
Roll jelly cake..........248
Sponge layer cake (2)....249
Variety cake............261
White Lincoln cake......253
White Mountain cake....253

COOKIES, JUMBLES, AND SNAPS.

Cookies....................262
Cream cookies..........264
Christmas cookies.......261
Cocoanut cookies........263
Delicate cookies.........265
Garfield cookies.........262
German cookies..........262
Ginger cookies—3 recipes 266
Ginger snaps, 2 recipes 266-267
Graham cookies.........265
Hermit cookies.........264
Lemon cookies..........263
Lincoln cookies.........262
Measure cookies.........264
Molasses cookies, 2 recipes 265
Nutmeg cookies.........263
Oatmeal cookies........265
Soft cream cookies......264
Vanilla cookies.........263
Water cookies..........262
1—2—3—4 jumbles......267
Jumbles—2 recipes......267

DOUCHNUTS, CRULLERS, Etc.

Andover wonders.......270
Crullers.................271
Doughnuts, 3 recipes. 268-269
Doughnuts, amalgamation 269
Doughnuts, lazy.........269
Doughnuts, raised.......269
French puffs............271
Fried cakes—2 recipes...270
Mother's love-knots.....272
Nun's sighs.............272
Rissoles................270
Spanish ruffs............270
Vanities.................271
Varieties................271

GINGER CAKES.

Gingerbread—3 recipes..273
Gingerbread gems.......276
Gingerbread, soft (2) 273-274
Gingerbread, spice......274
Ginger cake, soft........274
Ginger cake, very cheap..275
Ginger drops............275
Ginger jumbles.........276
Molasses cake, soft......275
Molasses sponge........275

MISCELLANEOUS CAKES.

Cheese cakes—4 recipes..284
Cheese, buttermilk......283
Cheese, Dutch..........283
Cheese, Edinboro'.......282
Cheese, scalloped.......283
Comfits—2 recipes......278
Cream puffs............280
Florentines.............280
Florida syrup cake......279
Fondu..................282
German apple cake......280
German coffee cake......280
Hermit cakes...........279
Lady fingers............281
Pyramid paste..........281
Quajada................283
Ragamuffins.............278
Sea foam...............282
Seed cakes.............279
Spice cakes.............277
Sponge drop cakes......276
Sponge patty-pans......277
Tea cakes...............277
Tea cakes, warm........277
Tea cakes, molasses (2)..278
Thin bread and butter...282
Warm cream cake........280
Welsh rarebit...........283
Widow's cake...........279
Whistles................281

BLANC-MANGE.

Blanc-mange, almond....285
Blanc-mange, arrow-root.286
Blanc-mange, corn starch.286
Blanc-mange, farina.....286
Blanc-mange, fruit.......286
Blanc-mange, farina-fruit.286
Blanc-mange, gelatine...287
Blanc-mange, in colors...288
Blanc-mange, Irish moss.287
Blanc-mange, isinglass...287
Blanc-mange, manioc....287
Blanc-mange, quince....287
Blanc-mange, sago......288
Blanc-mange, tapioca....288

CREAMS.

Cream, angel...........289
Cream, apple...........289
Cream, Bavarian........289
Cream, chocolate........289
Cream, coffee...........289
Cream, Charlotte........290
Cream, Duchess.........290
Cream, fruit.............290
Cream, gooseberry......290
Cream, Oak Park........290
Cream, orange—2 recipes291
Cream, Oriental.........291
Cream, peach............291
Cream, pine-apple.......292
Cream, Princess.........291
Cream, rice.............292
Cream, Spanish.........292
Cream, strawberry (2)...292
Cream, tapioca..........293
Cream, vanilla..........293
Cream, velvet...........293
Whipped cream.........293

CUSTARDS, CHARLOTTE RUSSE, Etc.

Custard, baked..........294
Custard, boiled..........294
Custard, chocolate.......294
Custard, lemon..........295
Custard, snow...........295
Custard, sweet potato....295
Almond snow balls......298
Apple island............296
Charlotte Russe.........295
“ “ Mississippi.296
Hen's nest..............296
Honey, artificial.........298
Honey, French..........298
Honey, lemon...........298
Lemon butter...........298
Meringue, apple.........296
Meringue, corn starch...296
Rice balls..............297
Rice Handy-Andy......297
Snow balls..............297
Souffle vanilla...........288
Syllabub 293
Thickened rice..........297
Trifle...................297

ICE CREAMS, SHERBETS, WATER ICES.

Ice cream, chocolate.300-301
Ice cream, cocoanut.....301
Ice cream, coffee........301
Ice cream, fruit.........301
Ice cream, lemon,2 recipes300
Ice cream, tea...........301
Ice cream,vanilla,2 recipes300
Delmonico..............302
Sherbet, lemon.........302
Sherbet, pine-apple......302
Sherbet, strawberry......302
Ice, currant.............303
Ice, lemon—2 recipes....303
Ice, orange—2 recipes303-304
Ice, pine-apple..........304
Ice, raspberry...........304
Ice, strawberry..........304
Ice, watermelon.........304

TABLE DRINKS.

Care of coffee-pot......306
Chocolate..............309
Chocolate, egg..........309
Cocoa, breakfast.........309
Cocoa shells............309
Coffee-browning........305
Coffee, "to boil or not"..306
Coffee, with boiling water.306
Coffee, with egg.........306
Coffee, dripped..........307
Coffee, steamed.........307
Coffee for festivals.......307
Coffee, Vienna..........308
Coffee, rye..............308
Mixing coffee...........305
Substitute for cream.....308
Tea....................308
Tea, iced...............309

SUMMER DRINKS.

A freezing mixture......309
Bottled soda water......309
Cider, mulled...........312
Cider, to keep...........313
Cream nectar...........310
Cream soda.............310
Ginger nectar...........310
Ginger pop.............310
Grape cordial...........311
Harvest drink...........311
Hydromel..............311
Imperial...............311
Lemonade..............311
Lemonade, powdered....312
Lemonade, portable.....312
Lemon soda............312
Lemon syrup...........312
Mead.................312
Mixed syrups...........312
Orgeat 313
Orange syrup..........313
Pine-apple syrup........313
Refreshing drink........314
Raspberry nectar........313
Strawberry syrup........314
Sugar nectar...........313
Syrup of vinegar........314
Unfermented wine (2)...314

FRESH FRUIT.

Almonds...............318
Ambrosia..............316
Apples................316
Bananas...............315
Blackberries............315
Cocoanut..............316
Frosted fruits...........317
Grapes................316
Grapes, to keep fresh....317
Iced currants...........317
La Composite...........316
Melons................317
Nutmeg melons.........318
Oranges...............316
Peaches..............316
Pears.................316
Raisins...............317
Watermelons...........317

CANNED FRUIT.

General directions.......318
Apples.................321
Elderberries............320
Pears..................320
Peaches...............320
Pie-plant..............320
Pine-apple.............321
Pumpkin..............321
Raspberries............320
Strawberries...........319
Tomatoes..............321
Tomatoes, whole........321

FRUIT SAUCE.

Apples, baked—2 recipes.323
Apples, boiled..........322
Apples, boiled, spiced....323
Apples, compote of.... .323
Apple sauce, cider.......324
Apple croutes...........322
Apple, dewdrop.........323
Apple sauce, dried.......324
Apples, fried.. 324
Apples in jelly..........322
Apples jellied...........324
Apples, stewed—2 recipes324
Berries, stewed 325
Cranberries—3 recipes...325
Currants and pie-plant...325
Peaches, stewed.........326
Plums, stewed..........326
Prunes, stewed..........326
Quinces, baked.........325
Raisins, stewed..........326

JELLY.

To test jelly............327
To turn jelly out........327
To weigh fruit juice.....329
Apple jelly.............327
Blackberry jelly.........327
Calf's-foot jelly.........331
Cherry jelly.............328
Crab-apple jelly.........328
Currant jelly (2)....328-329
Dried apple jelly,2 recipes328
Grape jelly, 3 recipes.329-330
Jelly of two colors......332
Lemon jelly.............330
Peach jelly.............330
Quince jelly............331
Raspberry jelly.........331
Tapioca jelly...........331
Wild plum jelly.........331

PRESERVES, JAMS, MARMALADES, Etc.

To clarify sugar.........333
Apple butter—3 recipes..341
Apple marmalade.......339
Apple preserves.........334
Blackberry jam.........338
Cherry marmalade.......340
Cherry preserves........334
Cherries, to dry.........342
Citron preserves.........334
Crab-apple preserves.334-335
Cranberry preserves.....335
Currant jam............338
Currants, to dry.........342
Damson plum preserves..335
Gooseberries, to dry.....342
Grape preserves.........335
Orange jam.............339
Orange marmalade......340
Peach marmalade.......339
Peach paper............338
Peach preserves.........335
Peach rolls..............338
Peaches, to dry..........342
Pear preserves..........336
Persimmons, to keep.....342
Plum butter.............341
Plum-tomato preserves...336
Preserved orange peel...338
Pumpkin preserves......336
Quince marmalade......340
Quince preserves........337
Raspberry jam..........339
Strawberry jam.........339
Strawberry preserves....336
Tomato butter..........342
Tomato figs.............338
Tomato jam............339
Tomato preserves.......336
Watermelon rinds........337
White currant jam......339
Wild plum marmalade...340
Wild plum preserves....337

SOUR PICKLES.

Artichokes..........344
Cabbage..........345
Cabbage, red..........346
Cauliflower..........346
Cherries, 2 recipes..........346
Chow-chow..........346
Cucumbers, to keep firm..343
Cucumbers..........344
Cucumber pickles, fresh..345
Cucumber mangoes..........345
French pickles..........347
Higby..........349
Jackson pickles..........349
Lemons..........351
Mangoes..........347
Mixed pickles..........350
Mushrooms..........348
Nasturtions..........347
Onions, silver skinned....348
Onions, spiced..........348
Piccalilli..........350
Peppers, stuffed..........348
Plum-tomatoes..........348
String beans..........350
Tomatoes—2 recipes....349
Walnuts..........351

SWEET PICKLES.

Apples, sweet..........351
Beets..........355
Blackberries..........355
Cantaloupe..........352
Citron..........352
Crab-apples..........351
Cucumbers, ripe (2)..........353
Grapes..........353
Huckleberries..........355
Peaches..........354
Pears—2 recipes..........353
Pine-apples..........353
Plums..........354
Plum-tomatoes..........354
Quinces..........354
Raisins..........355
Rhubarb, spiced..........355
Strawberries..........355
Tomatoes, green..........353
Watermelon rinds..........352

VINEGAR.

Apple vinegar..........356
Beet vinegar..........356
Cayenne vinegar..........356
Celery vinegar..........356
Clover bloom vinegar....356
Corn vinegar..........356
Currant vinegar..........357
Honey vinegar..........357
Horse-radish vinegar.....357
Lemon vinegar..........357
Potato vinegar..........357
Raspberry vinegar..........357
Rhubarb vinegar..........357
Spearmint vinegar..........358
Spiced vinegar..........358
Sugar vinegar..........358
Tarragon vinegar..........358
Tomato vinegar..........358

PICNICS, LUNCHES, ENTERTAINMENTS.

Suggested dishes..........359
Quantities required.....360
School lunches..........361
Lunches for traveling...361
Luncheons..........362-363
Holiday menus.....364-366
Potential energy of food. 367
Five food principles....368
Uses of food in body....369
Evidences of good health 369
Chafing dish cookery...370
French translations. 371-375

USEFUL HOUSEHOLD HINTS.

TO A YOUNG WIFE.
An old citizen's letter.............................377

COLORED PLATES.
Description of.......................................381

DINNER ETIQUET.
Whom to invite.........384
Form of invitation......385
"Dinner is ready".......385
The table...............386
Serving the dinner......386
Hints to the invited.....387

BILLS OF FARE.
Dishes suggested.....................................389

CHILDREN'S PARTY.
Suggestions for......................................392

CANDY-MAKING.
Almond taffy...........396
Anabel's candy.........397
Butter scotch...........396
Chocolatecaramels(2)394-395
Chocolate candy,2 recipes395
Chocolate cream drops.. 395
Christmas candy........394
Cocoanut cream candy...395
Cocoanut macaroons.....397
Cocoanut taffy..........396
Cream taffy.............395
Excelsior cream candy...393
Fruit candy.............397
Hickory-nut macaroons..397
Horehound candy.......397
Lemon macaroons.......397
Lemon taffy............396
Maple caramels.........394
Molasses candy—2recipes394
Peanut candy...........396
Popcorn balls...........398
Snow candy.............396
Sugar kisses............397
Vinegar Candy.........396

CARVING.
With illustrations...............................398-400

INVALID COOKERY.
A word to the wise......401
Apple drink—2 recipes..402
Baked milk.............403
Beaten egg.............403
Beef extract, Mrs. G.'s...405
Beef, raw..............405
Beef tea...............405
Broiled chicken.........404
Broth—2 recipes.........405
Broth, mutton..........406
Corn for weak stomachs..406
Cracker relish..........406
Cracker and egg........406
Cream soup.............406
Crust coffee............402
Dried flour.............407
Egg and sponge cake....406
Egg lemonade..........403
Flaxseed lemonade......403
Gruel, boiled flour.......405
Gruel, Indian meal.......404
Hop tea................402
Jelly—5 recipes.........404
Lime water and milk....403
Milk porridge (2)........405
Milk punch.............402

INVALID COOKERY—Continued.

Mulled buttermilk.......402
Panada.................406
Panada, cider...........406
Refreshing drink........402
Roasted potatoes........404
Tamarind water........402
Toast water............402
Tomato custard..........407
Whey, alum.............403
Whey, buttermilk.......403
Whey, rennet...........403
Whey, wine.............403

THE NURSERY.

Bathing infants..........407
Biting finger nails, to cure.411
Croup, simple treatment..410
Earache.................410
Ear, care of the.........410
Milk for the baby.......407
Nose bleed..............410
Nursing bottles.........407
Nursing bottles, to cleanse408
Rocking the baby........408
Save yourself...........409
Substances in the nose...410
To mothers.............408
Turn the baby over.... 408
Vermin in heads.........411
Whooping cough cures..411

REMEDIES.

Aqua ammonia for nausea412
Baldness, to cure........417
Bearing down...........419
Blackberry cordial.......414
Burns, to cure. 418
Bunions.................415
Chapped hands, to cure..413
Chilblains..............415
Citric acid..............418
Cold, excellent remedy...413
Constipation............418
Corns...................415
Cough, dry irritating....414
Cough, home remedy for.413
Cough syrup.............414
Cut or bruise, best remedy412
Diphtheria..............414
Discoloration of the skin.412
Disinfectants—3 recipes..412
Eyes, weak..............413
Eye water for weak eyes.413
Eye water, very superior.413
Felon, to cure...........416
Frozen feet.............415
Herbs, to steep..........412
Hops, to heat...........418
Hot drops for cholera....414
Hydrophobia (2).....419-420
Inflammatory rheumatism419
Liver bitters............415
Lockjaw.................419
Linseed poultice........417
Mustard poultice........416
Moles, to remove........416
Neuralgia cure..........418
Neuralgia, lemons for....418
Night-sweats............419
Ointment for bruises, etc.413
Piles...................419
Piles, dieting for.........419
Poisons.................416
Poison ivy or bee sting...416
Refreshing wash.........411
Ringworm...............420
Sleeplessness...........417
Smallpox and scarlet fever420
Sore throat, inveterate...414
Sprain, best cure........412
Stimulating sponge bath.412
Tooth-ache.............418
Warts, to cure..........416
Warts, to remove........416

CARE OF BEDS.

Beds and bedding..............................420-426

CARE OF LAMPS.

Suggestions for..................................426

THE LAUNDRY.

Blankets, to wash.......432
Blue, a fast color........432
British enamel..........429
Calico liable to fade.....432
Chamois skin...........433
Cleaning clothes wringers431
Cleaning white fur......435
Clothes lines, pliable....432
Eureka cleansing fluid...438
Flannels...............432
Folding a shirt..........431
Holders.................431
Hose...................433
Imperial star blueing....429
Ink stains..............435
Ironing a shirt..........430
Iron rust...............434
Javelle water...........434
Lace, black.............435
Lace collars, doing up...435
Lace mitts, to color....435
Laces..................435
Lace, white Spanish.....435
Linen suits.............433
Magic washing soap.....428
Red table linen.........433
Removing fruit stains....434
Removing grease spots..434
Removing mildew.......434
Removing tar...........434
Renewing black woolens.435
Renovating black silk...435
Renovating carpets.....438
Smoothing irons, to clean432
Soap—12 recipes436, 437, 438
Starch, 4 recipes..430, 432, 433
Starching shirts.........430
Stiffening black goods..433
Towels, colored borders..432
Washday...............427
Washing fluid...........428
Wash-tubs—to save.....431
White clothes—put away435
Woolen pants...........433

DYES.

Annato 439
Black—2 recipes........439
Blue...................440
Blue, navy.............440
Brown..................440
Brown, seal.............440
Canary, for cotton.......440
Composition............440
Green—2 recipes........441
Orange—2 recipes.......441
Purple..................441
Red—2 recipes..........441
Red, madder...........442
Red, Turkey............442
Wine...................442
Yellow for cotton.......442

MISCELLANEOUS.

Bad breath.............444
Bed bug poison.........457
Bloom of youth.........443
Burning chimney........458
Camphor ice...........443
Carpet cleaner.........456
Cement, crockery.......457
Cleaning brass or copper.450
Cleaning house.....451-454
Cleaning silver..........450
Charcoal preservative...445
Cologne water..........444

MISCELLANEOUS—Continued.

Court plaster, to make...445
Digestion of food...446–447
Dry Shampoo..........444
Fire Kindlers...........458
Freckles, to remove.....443
Foods in season.........448
Furniture polish..450 and 457
Grates—to blacken......456
Grease spots............456
Hair brushes...........445
Hair crimping..........444
Hair wash—2 recipes....444
Home-made carpet......455
Honey, candied.........445
Indigestible foods.......447
Ink, indelible............458
Ink, marking............458
Ink stains...............456
Kalsomine 455
Liquid glue.............457
Moths—to destrop......457
Oil-cloths—to clean.....457
Oriental cold cream.....443
Paint for floors..........450
Paste that will keep.....457
Patching carpets........456
Roaches—to destroy....457
Scent powder...........444
Shellac for floors.......450
Stain for floors..........450
Stair carpets—to save .(2)455
Softening of hands......443
Sweeping carpets.......456
Tinware—to mend......458
Tooth paste.............444
To beautify teeth.......444
Wax from comb........475
Whitewash 454

See also page 500.

FARMERS' DEPARTMENT.

CUTTING UP MEATS.

Beef...................459
Lamb..................461
Mutton 461
Pork...................461
Rennet—to prepare......460
Sausage cases—to clean.462
Tripe—to clean.........460
Veal...................460

THE HORSE.

Big head...............463
Blistering ointment.....466
Bots 463
Colic 463
Curb...................464
Diarrhea...............464
Distemper or influenza..464
Eye lotion..............464
Farcy, or glanders.......464
Fistula, or poll evil......464
Founder 464
Heaves 465
Hoof ointment..........466
Lampas................465
Liniment...............466
Lung fever.............465
Mange.................465
Merchant's gargling oil..466
Mustang liniment.......467
Physic 467
Ringbone 465
Scratches 465
Skinfast...............467
Spavin and Splint.......465
Staggers 465
Stringhalt or springhalt..466
Thick wind............466
Windgalls 466

CATTLE.

Choking 467
Distemper 468
Dry murrain 467
Fardel-bound 467
Garget, or caked udder .. 468
Hide-bound 468
Hoven, or blown 468
Lice on cattle 468
Physic for cattle 468
Red-water 468
Ringworm 468
Scouring 468
Sore teats 469
Tar-water for cattle 469

SHEEP.

Bloating 469
Diarrhea 469
Foot-rot 469
Foul noses 469
Physic 469
Sore-mouth 469
Scabs and ticks 469
Scours 469

SWINE.

Cholera 470
Coughs and colds 470
Diarrhea 470
Kidney worm and lice .. 470
Sniffle disease 470
Sore throat 470
Sows eating their pigs ... 470
Worms 470

ROAD-MAKING.

Suggestions for, with illustration 471-474

MISCELLANEOUS. *See also page 499.*

Ant-colony—to destroy .. 475
Black or red ants 475
Cabbage worm, to destroy 475
Cement, rubber 476
Foot-warmers 476
Frothing of cream 475
Keeping up windows 475
Leggings, improvised ... 476
Mustard—to cultivate ... 475
To preserve soles 476
Water casks—to clean .. 489
Waterproof blacking 476

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